

THE NATIONAL PROVISIONER

SEPTEMBER 26 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891

Invitation



"TEE-PAK" cordially invites you to make complete use of the "Club" during the Meat Packers Convention. The "Club" will be on the Mezzanine floor, Room M-18 of The Drake Hotel.

Whenever you are at leisure you will find the "Club" an ideal place to meet your friends, rest and relax. You are most welcome and we are looking forward earnestly to the pleasure of your visit.

TRANSPARENT PACKAGE COMPANY

Club **TEE-PAK**

37th ANNUAL CONVENTION ★ AMERICAN MEAT INSTITUTE

WHY

VACUUM MIXING is profitable in Sausage Making

By removing all air pockets and tiny air particles from the meat, the BUFFALO Vacuum Mixer turns out a smoother, more condensed emulsion of finer quality and greatly improved color.

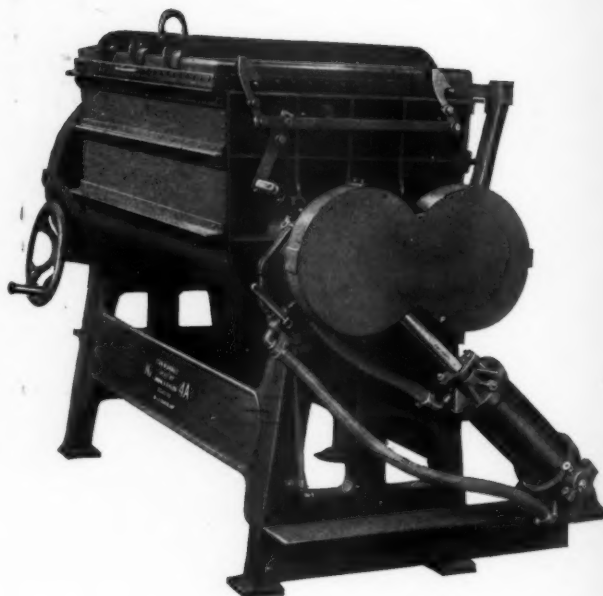
Because all air is removed from the emulsion there is no place for bacterial growth to get a start—products mixed in this manner possess keeping qualities that were heretofore impossible to obtain.

The compactness of product allows 20% more meat to be stuffed into every casing, thereby cutting casing costs proportionately. In addition, vacuum mixing reduces smokehouse shrinkage by as much as 40%.

Vacuum mixing makes for a much more uniform product due to a more perfect distribution of cure and seasoning.

Sausage makers claim that, in the manufacture of summer sausage, vacuum mixing cuts drying time 25% or more.

Vacuum mixed products when cooked in vats will sink downward, below the surface of the water. This eliminates the necessity of having to cover the vat and also makes it unnecessary to prod the sausage, cutting to a minimum any loss which might result from this action.



All sausage manufacturers who have installed BUFFALO Vacuum Mixers report that they have found vacuum mixing most beneficial and profitable. In many instances a comparison between a product mixed in the ordinary manner and one that has been vacuum mixed has been enough to induce a manufacturer to install a BUFFALO Vacuum Mixer.

Write for illustrated catalog and details, today.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINE



The Meat Industry's job today is a tough one. Our final Victory greatly depends on how well the job is done.

We cordially invite you to visit our Convention Headquarters at the Drake, to relax after the convention sessions. Our entire sales and technical staff will be on hand to greet you as always, and to discuss your seasoning problems under the present emergency. We are looking forward to meeting all of our old friends, and to making many new ones, from October 2 to 6.

BOOTHS 27 and 28

HOSPITALITY HEADQUARTERS SUITE 214, THE DRAKE

WM. J. STANGE COMPANY
CHICAGO



THE NATIONAL PROVISIONER

Volume 107

SEPTEMBER 26, 1942

Number 13

Table of Contents

PREVIEW OF 1942 CONVENTION

War Topics Fill Program.....	17
Summary of Features.....	19, 20
Wide Variety of Exhibits.....	29
Hospitality Headquarters.....	32

VISITORS' GUIDE TO CHICAGO

Map of Loop Section.....	23
Restaurants, Night Clubs.....	21
Main Points of Interest.....	22
Museums, Radio Stations.....	24
Sports, Drama, Churches.....	26

Cut Civilian Meat Supplies.....	36
House Passes Inflation Bill.....	41
Orders by WPB and OPA.....	42
Up and Down the Meat Trail.....	50

EDITORIAL STAFF

P. I. ALDRICH, Editor Emeritus
EDWARD R. SWEM, Editor • VAL WRIGHT, Managing Editor
C. ROBERT MOULTON, Consulting Editor • R. V. SKAU, Market
Editor • COLIN KENNEDY, Associate Editor • RICHARD E.
PULLIAM, Art Director

Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National
Provisioner, Inc. Yearly subscriptions: U. S., \$3.00; Canada, \$5.00; foreign coun-
tries, \$5.00. Single copies, 25 cents. Copyright 1942 by The National Provisioner,
Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter
October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
GEORGE CLIFFORD, Sales Representative
407 S. Dearborn St., Tel. Wabash 0742.

New York: H. SMITH WALLACE, Eastern Manager
300 Madison Ave., Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO., Western Pacific Bldg.
San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg.

DAILY MARKET SERVICE

E. T. NOLAN, Editor

(Mail and Wire)

C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, President • LESTER I. NORTON, Vice
President • E. O. H. CILLIS, Vice President and Treasurer •
THOS. McERLEAN, Secretary

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

THIS YEAR'S CONVENTION promises to be historic. Be sure to get the full, illustrated story in THE NATIONAL PROVISIONER'S convention issue, out October 17. See page 35 for further information and prices.

★ ★ ★

Under present difficulties of ocean shipping, numerous ideas for conserving space are being tried. The Smithfield and Argentine Meat Co. is compressing fresh boned beef carcasses and giving them a fast freeze. Under this system a ton of meat occupies about 50 cu. ft. Compared with the old system of transporting beef carcasses with the bone in, one ship now can double its previous capacity. After slaughter, the side of beef is quartered and deboned while hot. The fact that the fat has not set aids in packing the beef in slightly tapered molds. When the frozen meat is taken from the mold, air pressure is applied to speed removal.

★ ★ ★

Here's one canned item that has never appeared on the grocer's shelf, but the boys in the Army will get it soon. It's ham and eggs in a can. After months of experimentation, dietetic experts have canned an egg product high in protein to provide balanced diets for the country's fighters. The product is chopped to a delicate consistency and then canned. America's favorite breakfast is prepared simply by heating the can.

★ ★ ★

To show that the average family has little to fear from a meat rationing program allowing 2½ pounds of meat per person, per week, A. V. Ross of the Gibson Packing Co., Yakima, Wash., set up a meat display that attracted much interest in the northwestern city. The Gibson superintendent arranged the 2½-pound allotment of various cuts and kinds of meat, then set up a week's meat supply for a family of four.

★ ★ ★

Urging that in a balancing of the two considerations—fresh food value and ship space saving—quick freezing may be found to be of greater worth in handling meat than dehydration, *Modern Refrigeration* of England cracks that "dehydrated meat may possess a title smacking of the scientific, but a hundred free recipes will not make it a Baron of Beef."

If it won't
HELP WIN THE WAR
forget it!

S. E. LAVER

Since February, this little red, white and blue sign has been on the desk of every York executive in the offices, the shops, the Branch establishments. These crackling words from the top reduce every question of policy to its simplest terms. No man need wonder what York is doing these days, or *why*.

YORK ICE MACHINERY CORPORATION, YORK, PA.



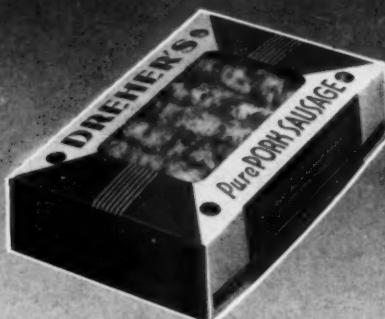
YORK REFRIGERATION AND AIR CONDITIONING FOR WAR

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

The National Provisioner—September 26, 1942

Page 5

PACKAGES THAT PUT POWER IN PORK SALES



THE first crisp fall mornings will soon set sausage sizzling in breakfast skillets all over America. It's time to take stock of your packaging promotion on pork specialties.

Retailers give preferred position to attractively packaged meat. Housewives specify packaged pork products because they can identify quality they have tasted and liked. That's why the display container and the individual one pound cartons shown here do an effective job of influencing impulse sales.

For many years, Sutherland has been developing America's most diversified line of paper packages for the packing house industry. Successful Sutherland packages include cartons for lard, shortening, bacon, sausage, and specialties. The line also includes cartons for frozen meat, display cartons, transparent window cartons, and paper cans.

FREE
SEND FOR THIS
IMPORTANT BOOK-
LET ON SELLING
PORK PRODUCTS



"Two Little Pigs Went to Market" tells how the right kind of packaging can justify a quality price and increase sales as well. You may find just the package you've been looking for. Write today for a copy of the booklet.

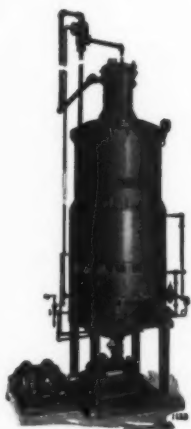
SUTHERLAND PAPER COMPANY

KALAMAZOO, MICHIGAN

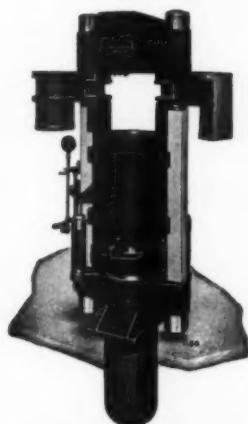
That hill wouldn't budge for Mahomet, but . . .

FRENCH OIL MILL IS COMING TO YOU!

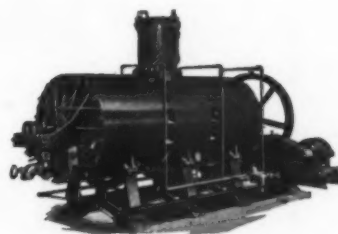
EVENT: 37th Annual Meat Packers Convention • PLACE: Drake Hotel, Chicago • TIME: October 2-6, 1942



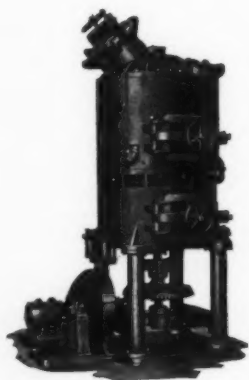
THE NEW FRENCH COOKER



THE NEW FRENCH CURB PRESS



FRENCH HORIZONTAL MELTER



LARD COOKER

The French Oil Mill Company will literally be at the Convention this year! Company officials and experienced operating engineers will be there to show you how you can best do your part in the production of edible and inedible fats and oils. Bring your rendering problems to the Convention and let a FRENCH expert help you solve them. Because FRENCH makes all types of rendering equipment, you can be sure that his recommendations will be completely unbiased, adequate to solve your problem under the best possible methods for your plant and individual circumstance. We'll be seeing you at the show!

French Oil Mill Machinery Co.
PIQUA, OHIO

MEETING THE EMERGENCY

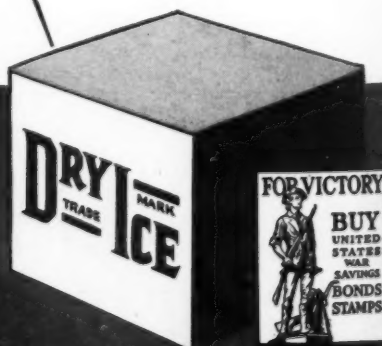
Now more than ever "DRY-ICE" is proving its flexibility and adaptability as a refrigerant in the face of the ever changing demands of the meat industry's transportation problems.

At the 37th Annual Convention of the American Meat Institute, our experienced representatives will be on hand in Booths 33 and 34 to assist you in fitting "DRY-ICE" into your program.

PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd St., New York, N.Y.

NATION-WIDE "DRY-ICE" SERVICE—DISTRIBUTING STATIONS IN PRINCIPAL CITIES



SYLVANIA* CASINGS

For Conservation

Winning the War is all that matters to-day.

In the accomplishment of this purpose one of the most necessary items for consideration is the CONSERVATION of all food products.

Meat is one of the most vital of all such products. Such tremendous quantities are necessary to meet production quotas under to-day's War Time demands that CONSERVATION is most essential. In this connection proper packaging is of vital importance.

In that division of the industry covering the manufacture of sausage, meat loaves, bolognas, hams, etc., the Packer has found the answer to his packaging problems in the use of SYLVANIA CASINGS.

SYLVANIA CASINGS for MEATS combine uniform strength with maximum keeping and protective qualities. At the same time they provide effective, economical, smart packaging. Special printed designs in color are available for advertising message, trade name or brand name.

For economy in packaging, for CONSERVATION of materials, SYLVANIA CASINGS will give you complete satisfaction. They are the newest, most approved type of Casings for Meats.

* REG. U. S. PAT. OFF.

BUY UNITED STATES WAR BONDS AND STAMPS

Sylvania Casings for Meats
SYLPHCASE SYLPH - THIN
REG. U. S. PAT. OFF. REG. U. S. PAT. OFF.
SYLVANIA INDUSTRIAL CORPORATION

General Sales Offices: 122 E. 42nd St., New York—Works: Fredericksburg, Va.

Casing Division Sales Office: Chicago, Ill., 111 N. Canal Street

Other Branches or Representatives

ATLANTA, GA. . . . 78 Marietta Street BOSTON, MASS. . . . 201 Devonshire Street PHILADELPHIA, PA. . . . 260 South Broad Street
DALLAS, TEX. . . . 812 Santa Fe Building CANADIAN AGENT—Victoria Paper and Twine Co., Ltd.—TORONTO—MONTREAL—HALIFAX

buy

where you KNOW
you can always get

chili

when you
want it...

★ You will hear a great deal about shortages of new crop Chili this year. And what you hear will probably be true. Crops are light due to the war's effect upon California agriculture—*BUT THERE WILL BE NO LACK OF ADEQUATE SUPPLIES OF GENTRY'S BETTER GRADES.*

Our early appraisal of the prospects for this Fall led us to action that now makes it possible for us to assure every Chili user that we can supply him—and *promptly*. In fact, our ability to meet unusual situations with dispatch is one of the reasons Gentry has achieved the peak position in our industry.

In addition to ample supplies, we are offering for Fall delivery *the finest Chili Powders and Chili Peppers we have ever made*. Improved farming methods, improved manufacturing facilities, improved production control all have been linked together to give our Chili products richer color and finer flavor than ever. ★ For real Chili quality—for dependable supplies—for prompt shipments—order from Gentry. If you haven't used Gentry's Chili previously write for samples and prices today.

C.B.GENTRY CO.

837 NORTH SPRING STREET
LOS ANGELES • CALIFORNIA

CHILI POWDER; CHILI PEPPER;
DOMESTIC PAPRIKA; DEHYDRATED
ONION AND GARLIC SEASONINGS

YOUR MEAT EDUCATIONAL PROGRAM

SALESMEN
should know about
these 2 new
meat books!



These new books tell how to buy, cook and serve more than 80 of the less familiar cuts of meat. Every housewife will want them.

Timely Service for Your Meat Retailers!

Every meat executive and salesman will be interested in this plan to help merchandise the less familiar cuts of meat. Here is the story:

MEAT SALESMEN know that housewives today are depending on the meat retailer, more than ever before. They are asking him how much to buy and how to cook cuts of meat that may be new to their table.

Naturally both the salesman and the retailer want to help. Out of their experience they can give housewives a lot of information, but housewives need something to take home. And here is a chance to give it to them.

Two new meat books—"Meat Buying Guide for Thrifty Meals" and "32 Tested Meat Recipes for Thrifty Meals"—are being advertised in Meat Educational Advertising for October. They tell how to buy, how to cook and how to serve more than eighty of the less familiar cuts of meat.

These new books are being offered to consumers at 5c per pair (which covers printing and individual mailing cost). But your meat retailers can get a supply, in lots of 25 or more, at a bulk cost—just 2c per pair!

Urge your retailers to get a supply right away to give to their customers! Orders on the retailers' own letterhead must be accompanied by check or money order. Address AMERICAN MEAT INSTITUTE, 59 East Van Buren Street, Chicago, Illinois.

AMERICAN MEAT INSTITUTE • Chicago

NATIONAL ADVERTISING ON THESE BOOKS IN OCTOBER



Life, out Oct. 9, *The Saturday Evening Post*, out Oct. 21, and *McCall's*, out Sept. 25: "These Are Days to Know More Cuts of Meat" (color page)

Woman's Home Companion, out Oct. 20: "Meat Meals for a Day" (color page)

Every statement made in every advertisement of the American Meat Institute is accepted by the Council on Foods and Nutrition of the American Medical Association, as indicated by this Seal.





★ READY FOODS CANNING CORPORATION

★ *Will Be At the Drake Hotel*
★ *During the Convention . . .*

★ Volume Packers of Canned Meats.
★ All Items for the Armed Forces
★ and Lend-Lease. Also Producers
★ of Nationally Advertised
★ HI-LIFE Dog Food.



★ *General Offices*
★ 500-510 N. Dearborn St.
★ Chicago, Illinois



Make A Note To See Us. It
Will Be To Our Mutual Interests
Ready Foods Canning Corporation

H. E. STAFFEL
DRAKE HOTEL CHICAGO
OCTOBER 2-6



"BRASS TACKS"

Concerning RED DIAMOND Dry Ice Plus Values

for MEAT SHIPPERS

New efficiency and economy in the refrigeration of meat in transit are possible with Red Diamond Dry Ice. Used in combination with wet ice it reduces shipping delays . . . without expense for special equipment.

Get "brass tack" information on this and the many other efficiencies assured when Red Diamond Dry Ice is used to prolong refrigeration and maintain positive circulation within the car.

The latest Liquid Bulletins describe tests made by Liquid engineers in co-operation with leading refrigerator car manufacturers. They prove the value of evaporated carbon dioxide in retarding surface bacterial growth . . . in preserving "bloom," and qualities that contribute to good prices. They provide definite data on (1) judging dry ice quality, (2) best methods for the use of dry ice in both railroad car and truck refrigeration, and up-to-the-minute facts on many other dry ice developments.



Check and mail the coupon today!

THE LIQUID CARBONIC CORPORATION

3110 South Kedzie Avenue, Chicago, Illinois

Branches in 37 Principal Cities of the United States and Canada
London, England Havana, Cuba

SEE US at the
37th ANNUAL CONVENTION
of the American Meat Institute
Booth 56 - Drake Hotel
Chicago, Oct. 2-6 incl.

The Liquid Carbonic Corporation,
3110 S. Kedzie Ave., Chicago, Ill.

Send latest bulletin on "Special Plus Values" of Red Diamond Dry Ice in Railroad Car and Truck Refrigeration.

Name

Address

City State



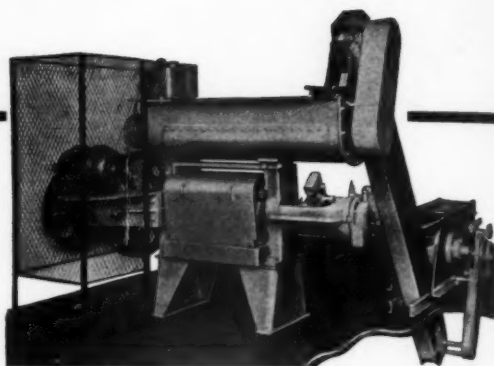
WAR EFFORT GIVES RISE TO *Crackling Expeller Problems*

WARTIME DEMAND for glycerine and fats makes it necessary for many rendering plants to operate their crackling production equipment at its maximum. In some cases maximum production will not meet the requirements.

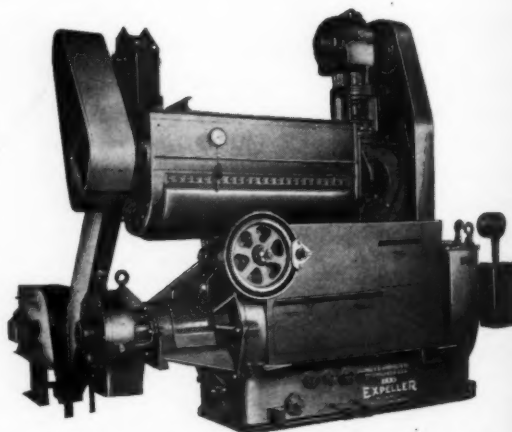
Army camps in certain localities may have huge quantities of scrap to send to nearby rendering plants. This increased quantity of material plus their regular production would tax such plants to the limit, and may even be more material than the plant can handle. Too, men in the army need more meat than in civilian life, and our rapidly increasing army will greatly increase meat consumption. This will result in extra meat production in packing plants, which in turn means more material for crackling production and again may tax existing capacity.

Some of these plants undoubtedly need more equipment such as Anderson Red Lion Crackling Expellers or Anderson Duo Crackling Expellers. If your plant has a production problem brought about by either of the above conditions or a similar condition, we suggest that you write to us and let us help you find a solution to the problem.

THE V. D. ANDERSON COMPANY
1937 West 96th Street • Cleveland, Ohio



The Anderson Red Lion



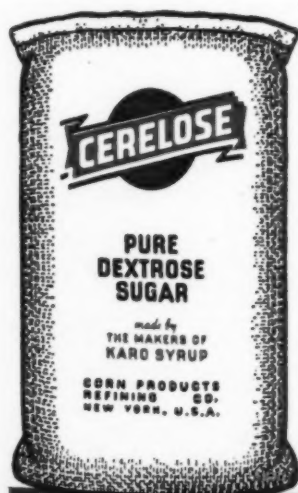
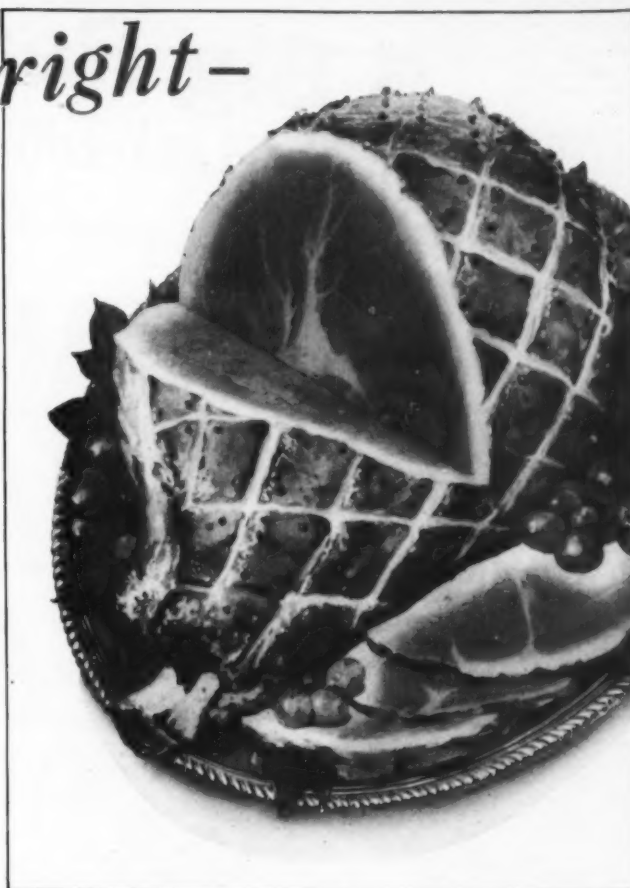
The Anderson Duo Expeller

Only **ANDERSON** *makes* **EXPELLERS**

You're 100% right—

with
CERELOSE
(Pure Dextrose)
**WET CURES
FOR HAM**

Cerelose Cures
Produce a Better
Finished Product



CONTINUED use in ham and all types of cured and smoked meats prove that full advantages of the properties of CERELOSE (pure Dextrose) are obtainable when it is used in a 100% replacement in wet cures.

With a 100% replacement of CERELOSE the finished product shows up definitely superior—in flavor, color, texture.

In cured and smoked meats and all types of sausage, the amounts of CERELOSE may be varied, depending on the flavor and color desired for the particular type of product.

CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois

5 Big Reasons

YOU SHOULD MAKE YOUR SAUSAGES WITH



ARMOUR'S NATURAL CASINGS!

1 A SIZE AND TYPE FOR EVERY SAUSAGE PRODUCT!

Armour has immense quantities of raw materials — and from this vast supply, Armour and Company can quickly give you casings for any need. Uniform, fine casings of every size and type!

2 GREAT STRENGTH—FOR MIN- IMUM SAUSAGE BREAKAGE!

Every time a sausage breaks during the filling process — it means a sizable loss to you in time, labor and material. Cut this loss to a minimum by using Armour's dependable Natural Casings!

3 BETTER FLAVOR IN FRESH SAUSAGE PRODUCTS!

It's the flavor-giving meat juices that give

added tastiness to fresh sausages. And Armour's Natural Casings *seal in* these meat juices!

4 SALES-APPEAL! PLUMPER, FRESHER LOOKING SAUSAGES!

High elasticity in Armour's Natural Casings keep them clinging tightly to the meat... Makes sausages look plumper and fresher!

5 SMOKE PENETRATION ADDS TANG TO SMOKED SAUSAGES!

Armour's Natural Casings permit the fragrant smoke to penetrate. And that gives real zesty smoked flavor to your smoked sausage products!

Next Time, Order

ARMOUR'S NATURAL CASINGS

Packers Ready to Tackle War Problems At Thirty-Seventh Annual AMI Conclave

SECRETARY OF AGRICULTURE Claude R. Wickard will be the leading speaker on the American Meat Institute's thirty-seventh annual convention program, to be held in Chicago October 2 to 6. Secretary Wickard will address delegates attending the dinner in the Grand Ballroom at the Palmer House on Monday evening, October 5. The sectional and general convention sessions will again be held at the Drake Hotel.

Other leaders in government close to the administrative program and national policies affecting operations of the livestock and meat industry also are scheduled to appear at the convention. Among them are Major General Lewis B. Hershey, Director of the Selective Service System; Brigadier General Carl A. Hardigg of the United States Quartermaster Corps; Harold Rowe, director of the food rationing division of the Office of Price Administration, and W. C. Codling, chief, meat packing section, Food Branch, War Production Board.

The dinner this year has been scheduled for Monday rather than Tuesday, owing to the fact that it was impossible for Secretary Wickard to be present on Tuesday evening. Because of Mr. Wickard's close participation in affairs dealing with agriculture and food problems of the United States during the war period, and his keen analysis of the economic situation in general, it is expected that his message will be of outstanding interest.

The proverbial good food served to the American doughboy no longer will be a proverb to those who attend the dinner. Army food, prepared in army style, is being provided for the dinner. The menu will be typical of well-planned and balanced meals served at army camps throughout the country.

With the United States apparently planning for an army of approximately ten million men, the plans of the Selective Service System are having a pronounced effect on the operating plans of all industry. Manpower, in all of its general aspects, will be the subject discussed by General Hershey, who has urged a redis-

tribution of manpower in industry in order to free as many men as possible for the Army and at the same time maintain an efficient system of production.

An innovation on this year's program, which should prove of vast informative value to meat packers, will be the luncheon session on Monday at 1:00 p.m. The subject will cover the status of

OPA regulations affecting meat. Representatives of OPA

will outline some of the features of the program and will answer questions of those present concerning the application of the price administration program to their individual businesses. Charles M. Elkinton, head of the meat, fish, fats and oils division of the Office of Price Administration, and John Finn, senior attorney in the legal division of the Food Section of OPA, are those scheduled to appear on the luncheon session program.

The opening address of the general convention sessions will be made by George A. Schmidt, chairman of the Institute's Board of Directors, at 10:00 on Monday, October 5. Mr. Schmidt will discuss some of the work of the Institute during the past year, its activities in dealing with current problems and the industry's approach to wartime production difficulties.

During a period when all of America's allies are looking toward this country for supplies of food, as well as ammunition and other war equipment, the future policies of the meat packing industry have taken on aspects of international importance. While it is well known that the industry undoubtedly will produce more meat during 1943 than ever before in history, government purchases will be extremely heavy. What effect the government buying program will have on the operating, merchandising and distributing problems of the meat packing industry is of paramount concern to most meat packers. In view of these facts, the discussions by Harry A. Reed, chief of the livestock branch of the Agricultural Marketing Administration, and Harold Rowe, director of food rationing division of OPA, will be highlights of the Tuesday



MAJ. GEN.
L. B. HERSHEY



C. R. WICKARD



C. M. ELKINTON



EARL C. SMITH

morning session, October 6.

Mr. Reed will discuss the "Outlook for Livestock Supplies," and Mr. Rowe will review some of the problems of the industry in the control of meat distribution during wartime. With several viewpoints lately being stressed in public print, as well as among leaders of the industry, concerning the need for some kind of rationing, the discussions by Messrs. Reed and Rowe undoubtedly will hold much of interest and value for representatives of the meat packing industry.

With the average American consumer becoming more and more concerned over the need for some kind of a limited food distribution, and attempting to plan menus and balanced meals in which meat will play an important part, the future trends of the meat educational program are expected to have an important bearing on the merchandising approach by the industry. The plans which the industry now has developed in its program of "Keeping America Meat-Minded" will be explained by G. F. Swift, chairman of the Institute's Advertising Policy Committee, and vice chairman of the board of Swift & Company, and Walter Seiler, member of the Advertising Policy Committee, general manager of Karl Seiler & Sons.

Priorities and the needs of the meat packing industry for machinery and supplies in handling the extremely large numbers of livestock to be marketed during the next several months have been uppermost in the minds of most meat packers. Representatives of the industry have been active in Washington in discussing the production program with members of the War Production Board and others in government. The activities of the meat packing section of WPB in handling priority problems for the industry will be reviewed in detail by W. C. Codling, chief, meat packing section, Food Branch, War Production Board.

With the large production facing the industry, meat packers and government officials have been greatly concerned over packing plant facilities and capacity. A survey recently was conducted to determine just what the capacity is and what may be needed to see the production problems successfully through for the duration. C. L. Harlan, principal agricultural statistician of the Bureau of Agricultural Economics, will outline the results of this survey. Mr. Harlan is a well known figure at Insti-

CHAIRMAN EXTENDS WELCOME

I SINCERELY hope that every member of the Institute will be represented at the thirty-seventh annual convention this year. With so many problems facing us today, the need for a meeting of this kind cannot be too strongly stressed. It will be a distinct pleasure to welcome you at the Drake hotel in Chicago next weekend.



G. A. SCHMIDT

The program this year has been designed to fit the tempo of the times. Leaders in our government who are close to the problems of this nation during one of the most critical periods in our history have consented to be with us to discuss some of our industry's problems and offer us suggestions as to how we can do the job which has been outlined for us. Their presence indicates the importance of our industry's position in the national economy.

We have arranged for an interesting innovation in this year's program—one in which all of you ought to take part. On Monday afternoon there will be a luncheon which should prove not only extremely enjoyable but exceedingly informative. Representatives of the Office of Price Administration will be present to answer questions about the price administration program and its effect on your business. This luncheon forum can be most helpful in the conduct of your business. You owe

it to yourself to attend.

During the past year many developments have occurred which have generally affected our industry. Further developments undoubtedly will occur during the forthcoming year. We can help ourselves by helping each other. Although we may consider each of our problems as distinctly our own, many of them affect the entire industry. Frank discussions of our experiences in dealing with these problems can most certainly be helpful to the industry as a whole.

From now until the end of the war a far greater job faces us than ever before—that of supplying an essential food product for those millions of men and women in the armed services, for those additional millions in the countries of our allies, and for our own millions of consumers within the borders of this country.

Your business and your country need every bit of ingenuity, skill and experience which you can apply to the operation of your business. All of these elements of management may well derive untold benefit if you take active part in one of the most stimulating, and one of the most vital annual meetings in the history of the meat packing industry.

tute conventions, having participated in several.

The American soldier is the best fed soldier in the world, and probably eats twice as much meat as the average civilian. The meat packing industry and members of the Quartermaster Corps of the United States Army have worked closely together since the early stages of development of America's modern army in developing a program which will insure adequate meat supplies for those in the armed services at all times. Brigadier General Carl A. Hardigg of the United States Quartermaster Corps has been active in developing these plans. His talk on "Meat for the Army" is expected to clear up some of the questions concerning purchases by the Quartermaster Corps.

"American Agriculture and the War" is a subject which is receiving the close attention of anyone studying or taking active part in the national economy. Earl C. Smith, president of the Illinois Agricultural Association, and vice president of the American Farm Bureau Federation, has been a leader of agriculture for several years and is well known for his expert analysis of agriculture's position in the economic system. He is scheduled to appear on the Tuesday afternoon session.

The awards of gold and silver buttons, a highlight of every Institute convention for the past

(Continued on page 35.)

SECTIONAL MEETINGS AND SESSIONS

Sectional Meetings

ACCOUNTING

Friday morning, October 2

Tower room, 9 a.m.

Presiding chairman, G. M. Pelton

"Some New Problems Brought About by the War," J. F. Sells, John Morrell & Co.

"Wartime Taxation," Frank E. Seidman, Seidman & Seidman.

"Handling of Priorities During the Emergency," Palmer Greene, Armour and Company.

"The Institute Accounting Program for 1943," George M. Lewis and Dudley Smith, American Meat Institute.

"What the Management Needs from the Accounting Department," Howard C. Greer, Kingan & Co.

CHEMISTRY AND OPERATING

Friday morning, October 2

Ballroom, 9 a.m.

Presiding chairman, E. N. Wentworth

Program chairman, L. M. Tolman

"The Dehydration of Meat," H. R. Kraybill, American Meat Institute.

"Making Tasty Dishes from Dehydrated Meat," VeNona Swartz, American Meat Institute.

"Progress Toward Quality Lard," John H. Moninger, American Meat Institute.

"Factors Influencing the Keeping Quality of Bacon," D. A. Greenwood and J. Stritar, American Meat Institute.

"Recovery and Re-Use of Pickle," W. G. McLeod, Oscar Mayer & Co.

"Protecting the Health of Your Customer," J. Stritar, American Meat Institute.

Friday afternoon, October 2

Ballroom, 2 p.m.

Presiding chairman, A. F. Hunt

Program chairman, H. J. Koenig

"Trends in Wartime Packaging," F. D. Cummings, John Morrell & Co.

"What the Selective Service System and the War Man-

power Commission Mean to the Meat Packing Industry," H. E. Brooks, Armour and Company.

"How to Place and Train New Personnel in Wartime," Ernst H. Wagner, Swift & Company.

"Hog Bristles, A Critical War Material," Philip H. Thayer, War Production Board.

"Preparing for Incendiary Bombing," by Harry K. Rogers, Western Actuarial Bureau.

SALES AND ADVERTISING

Friday afternoon, October 2

Ballroom, 2 p.m.

Presiding chairman, R. H. Gifford

Discussion of the Problems of Price Ceilings by Fred Waller, Office of Price Administration.

"I Know the Ladies and So Should You," V. E. (Tony) Whan, Wilson & Co., Los Angeles.

"A Study of Current Retailer Thinking," John C. Milton, American Meat Institute.

"What the Public Thinks About Today's Meat Situation," W. S. Harrington, Leo Burnett, Inc.

"Lessons in Economy Which the War is Teaching Us."

ENGINEERING AND CONSTRUCTION

Saturday morning, October 3

Tower room, 10 a.m.

Presiding chairman, Allen McKenzie

Program chairman, H. P. Henschien

"Conserving Refrigerants," Harold M. Toombs, Army Air Force Technical School.

"The Place of Centrifugal Refrigeration in the Meat Packing Industry," William B. Rorison, Carrier Corporation.

"Maintaining Plant Operating Efficiency under Wartime Conditions," T. A. D. Jones, Kingan & Co.

"Making the Most of Present Plant Capacity," F. W. Marlow, Krey Packing Co.

LIVESTOCK SECTION

Saturday morning, October 3

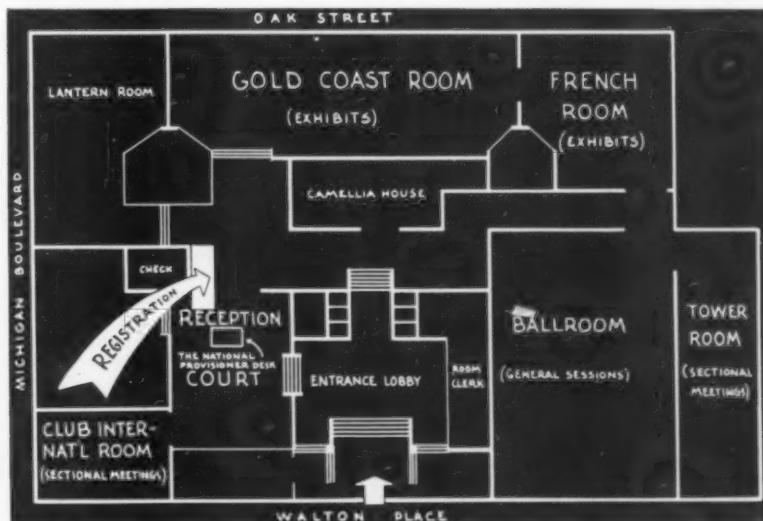
Ballroom, 9 a.m.

Presiding chairman, G. B. Thorne

"Objectives of the Office of Price Administration and Discussion of the OPA Conservation Order," Charles M. Elkin-

LOCATION OF MEETINGS AND EXHIBITS

Simplified drawing showing sections of Drake hotel of interest to packers attending the convention. Note that convention registration desk has been shifted to a position west of last year's location. This sketch shows the general location of the Ballroom, where general convention sessions are held, the Tower and Club International rooms, utilized for sectional meetings, and the Gold Coast and French rooms, where convention exhibits of equipment and supplies will be housed.



ton, associate price executive, Office of Price Administration.

"To Correct Misunderstandings About the Meat Situation," speaker to be announced.

"The Retailer's Problems Under Price Control," T. A. Connors, Great Atlantic & Pacific Tea Co.

"How It Looks to be a Commission Man," C. L. Farrington, Sedwick Commission Co.

"The Livestock Man's Viewpoint," A. N. Kline, Vinton, Ia.

"Problems Facing the Live Stock Feeder," speaker to be announced.

SAUSAGE DIVISION

Saturday morning, October 3

Ballroom, 9 a.m.

Presiding chairman, Walter Seiler

"Adjusting Our Viewpoint to War Conditions," Walter Seiler.

"Sausage Research Activities in 1942," H. W. Clubb, Cudahy Packing Co.

"What is Ahead in the Sausage Business," George M. Lewis, American Meat Institute.

(a) The Outlook for Sausage Meat Supplies

(b) Price Ceilings on Sausage

There will be an informal discussion of problems connected with meat supplies and price ceilings.

Convention Sessions

SESSION I

Monday morning, October 5

Ballroom, 10 a.m.

Presiding, George A. Schmidt, chairman of the board.

10 a.m.—Opening remarks by George A. Schmidt.

10:20 a.m.—"Meat for the Army," Brigadier General Carl A. Hardigg, U.S. Army Quartermaster Corps.

10:40 a.m.—"Activities of the Meat Packing Section," W. C. Codling, chief, meat packing section, food branch, War Production Board.

11:00 a.m.—Announcements; appointment of committees.

11:10 a.m.—"What Our Survey of Pork Packing Plant Capacity Shows," C. L. Harlan, principal agricultural statistician, U.S. Bureau of Agricultural Economics.

11:30 a.m.—Award of gold and silver buttons.

12:00 noon—Adjournment for luncheon session.

LUNCHEON SESSION

Monday, October 5

Ballroom, 1 p.m.

SUBJECT: "Status of OPA Regulations Affecting Meat."

SPEAKERS: Charles M. Elkinton, head of the meat, fish, fats and oils division of the Office of Price Administration; John Finn, legal division, food section, Office of Price Administration. A question and answer period will follow.

ROUND TABLE MEETING

Tower room, 3:30 p.m.

An informal round-table session for discussion of details of wartime meat procurement with representatives of armed forces and AMA.

ANNUAL BANQUET

Grand Ballroom, Palmer House, 6:45 p.m.

Claude R. Wickard, Secretary of Agriculture, will be the speaker of the evening.

SESSION II

Tuesday morning, October 6

Ballroom, 10 a.m.

10:00 a.m.—"War's Effect on the American Economy—A Look Ahead." Speaker has not been announced.

10:30 a.m.—"Looking Ahead in the Meat Industry," Wesley

Hardenerbergh, president, American Meat Institute.

10:50 a.m.—"The Outlook for Supplies of Livestock," Harry A. Reed, chief, livestock branch, Agricultural Marketing Administration.

11:20 a.m.—"Keeping America Meat-Minded," G. F. Swift, chairman, advertising policy committee, and Walter Seiler, member, advertising policy committee.

12:00 noon—"Some Problems in Wartime Control of Meat Distribution," Harold Rowe, director, food rationing division, Office of Price Administration.

12:30 p.m.—Adjournment.

SESSION III

Tuesday afternoon, October 6

Ballroom, 2 p.m.

2:00 p.m.—"American Agriculture and the War," Earl C. Smith, president, Illinois Agricultural Association and vice president, American Farm Bureau Federation.

2:30 p.m.—"Trends in Selective Service," Major General Lewis B. Hershey, director, Selective Service System.

3:20 p.m.—Business session with report of treasurer, reports of committees and election of officers.

3:40 p.m.—Adjournment.

Plan Vital Armed Forces— Lend-Lease Round Table

AN OUTSTANDING added feature of this year's convention will be an informal forum scheduled for 3:30 p.m. on Monday, October 5, in the Tower room of the Drake, entitled "Armed Forces—Lend-Lease Round Table."

Heading the list of men who will explain in detail the procedure followed by the various Quartermaster Market Centers in purchasing meat products for the Army will be John W. Robinson, meat procurement adviser for the QMC's.

Army officials from the Chicago Quartermaster Depot, including Lieutenant Colonel John W. Fraser, in charge of purchases of canned meats, will be present to explain the Army's canned meat buying program. Murray T. Morgan of the AMA, and others, will be on hand to answer questions in connection with lend-lease purchases, and a representative of the Navy Department has also been invited to attend. Admission to this forum will be by card only. The latter may be obtained at the Institute registration desk.

HOTELS AND PRICES

Drake.—E. Lake Shore dr. and N. Michigan ave. (1000 north and 100 east). Single, \$4 up; double, \$6.50 up. SUPERior 2200.

Lake Shore Drive.—181 E. Lake Shore dr. (1000 north). Single, \$5 up; double, \$7 up. SUPERior 8500.

Knickerbocker.—163 E. Walton pl. (900 north). Single, \$3.25 up; double, \$5 up. SUPERior 4264.

Sherman.—N. Clark and W. Randolph sts. (100 west and 150 north). Single, \$3.30 up; double, \$4.95 up. FRANKlin 2100.

Bismarck.—171 W. Randolph st. (150 north). Single, \$3.75 up; double, \$5.25 up. CENTral 0123.

Morrison.—79 W. Madison st. Single, \$3.30 up; double, \$4.95 up. FRANKlin 9600.

LaSalle.—N. LaSalle and W. Madison sts. (150 west). Single, \$3.30 up; double, \$4.40 up. FRANKlin 0700.

Palmer House.—S. State and Monroe sts. (100 south). Single, \$3.85 up; double, \$6.60 up. RANDolph 7500.

Blackstone.—S. Michigan and E. Balbo aves. (100 east and 700 south). Single, \$4 up; double, \$7.50 up. HARrison 4300.

A VISITORS' GUIDE TO CHICAGO



Here's the Information You Will Need on
Restaurants, Night Clubs, Museums, Points
of Interest, Sporting Events and Shopping



Restaurants

IN THE following list of restaurants, emphasis is placed on food; any entertainment is incidental. Most of these establishments are near the Drake hotel, or in the Loop area. All can be reached easily from convention headquarters by taxi, bus, street car or elevated train. Spots specializing in entertainment, with food incidental, will be found listed under "Night Clubs."

DRAKE AREA

Drake Hotel.—Lantern Room: Breakfast, 65c up; luncheon, 90c up; dinner, \$1.30 up. Service includes both table d'hôte and a la carte meals. A la carte luncheons and dinners served in Cape Cod room and Camellia House.

The Ranch.—123 E. Oak st.: Breakfast, 35c up; luncheon, 40c up; dinner, 85c up. Table d'hôte and a la carte service.

Huyler's.—917 N. Michigan (across from the Drake): Breakfast a la carte; luncheon, 75c up; dinner, \$1.25 up. Four dining rooms. Table d'hôte and a la carte service, with prices varying in different rooms.

The Pit.—875 N. Rush st.: Dinners only; a la carte service.

Isbell's.—940 N. Rush st.: Breakfast, 45c up; luncheon, 55c up; dinner, 85c up. Table d'hôte and a la carte service.

Adolph's.—1045 N. Rush st.: Luncheon, 50c up; dinner, \$1.00 up. Table d'hôte and a la carte service.

Normandy House.—800 Tower Court. Luncheon, 55c up; dinner, \$1.00 up. Table d'hôte and a la carte service.

Jacques French Restaurant.—900 N. Michigan ave.: Luncheon, 95c up; dinner, \$1.95 up; brunch (Sunday only), \$1.50 up. Table d'hôte service.

Yar (Russian).—181 E. Lake Shore drive: Luncheon, \$1.00 up; dinner, \$2.00 up. Table d'hôte and a la carte service.

Rickett's.—103 E. Chicago ave.: Breakfast, 30c up; luncheon, 40c up; dinner, \$1.10 up.

Red Star Inn.—1528 N. Clark st.: Luncheon, 85c up; all dinners a la carte.

Pump Room (Ambassador East hotel).—North State and Goethe: Breakfast (Sunday only), \$1.50 up; all luncheons a la carte; dinner, \$3.50 up. Minimum charge Saturday nights.

Wrigley Building Restaurant.—410

N. Michigan Ave.: Breakfast, 45c up; luncheon, 80c up; dinner, \$1.25 up; table d'hôte and a la carte.

L'Aiglon.—22 East Ontario st.: Luncheon, 75c up; dinner, \$1.85 up. Table d'hôte and a la carte.

LOOP AREA

Old Heidelberg Inn.—14 W. Randolph: Luncheon, 65c up; dinner, \$1.50 up. Table d'hôte and a la carte.

Hoe-Sai Gai (Chinese).—85 W. Randolph. Luncheon, 45c up; dinner, \$1.00 up; table d'hôte and a la carte.

Harding's Presidential Grill.—109 W. Madison st.: Luncheon, 50c up; dinner, \$1.00 up; table d'hôte and a la carte.

Ontra Cafeterias.—123 N. Wabash and 231 S. Wabash. Most meals a la carte. Special plate luncheons and dinners, 35c up.

Empire Room (Palmer House).—State and Monroe sts.: Luncheon, \$1.25 up; dinner, \$3.00 up weekdays, \$3.50 up Saturdays and Sundays.

Henrici's.—71 W. Randolph St.: Breakfast, 55c up; luncheon, 75c up; dinner, a la carte.

Boston Oyster House (Morrison hotel).—21 S. Clark st.: Luncheon, 65c up; dinner, \$1.50 up; table d'hôte and a la carte.

Thompson Restaurants.—111 E. Chicago ave.: 600 N. Michigan ave.: All meals a la carte.

Mann's Rainbow.—73 E. Lake st.: Luncheon, 65c up; dinner, \$1.15 up; table d'hôte and a la carte.

SOUTH SIDE

Guey Sam's.—2205 S. Wentworth ave.: A good Chinese restaurant in Chinatown. Luncheon, 75c up; dinner, 90c up. Table d'hôte and a la carte.

Night Clubs

Club Alabam.—747 N. Rush St.: No cover or minimum charge at any time. Three floor shows nightly.

Chez Paree.—610 Fairbanks court: Minimum charge, \$3.00 per person on week nights; \$3.50 per person Saturday and Sunday nights.

Panther Room (Sherman hotel).—Clark and Randolph sts.: Minimum charge, \$1.50 per person on week nights and Sunday night; \$2.50 per person on Saturday night.

Walnut Room (Bismarck hotel).—171 W. Randolph: Minimum charge, \$1.50 per person on week nights and Sunday night after 9:30 p.m.; Saturday night, \$2.50 per person. No minimum or cover charge during dinner hour.

Blackhawk.—Randolph st. and Wabash ave.: Minimum charge, \$1.00 per person on week nights and Sunday; Saturday night, \$2.00 per person.

PANDAS LIKE TO ROMP

Mei-Lan, giant panda at the Brookfield Zoo, Chicago, can always be counted upon to keep spectators amused. One of the very few such animals in captivity, Mei-Lan is a leading attraction at this famous zoo, where animals may be seen at close range in their natural settings. Giraffes and gorillas are among other less common animals which will be found at this 176-acre park. The zoo is located 14 miles southwest of the Chicago Loop.



606 Club.—606 S. Wabash ave.: Minimum charge, \$1.00 per person all nights; \$1.50 per person for ringside tables.

Colosimo's.—2126 S. Wabash ave.: Minimum charge, \$2.00 per person.

Ivanhoe.—3000 N. Clark st.: Minimum charge, \$1.50 per person at all times.

Don the Beachcomber.—101 E. Walton place: No minimum charge; all meals a la carte.

Popular Points

CHICAGO abounds in points of interest appealing to every taste, and one need not travel far to reach them. Many of the city's top points of interest are located only a few minutes by taxi, bus, street car or other transportation from the Drake hotel. Among the leading attractions are:

DOWNTOWN AREA

Gold Coast.—This is the area bounded roughly by Lake Michigan on east, Grand ave. on south, Clark st. on west and North ave. on north, once the setting for palatial homes. Gold Coast room of Drake hotel draws its name from this area.

Old Water Tower.—Michigan ave. at Chicago ave., a few blocks south of the Drake. Completed in 1869, historic tower marks establishment of Chicago's second waterworks. It survived the great fire of 1871.

Board of Trade.—A 50-ft. figure of Ceres, goddess of agriculture, tops this towering structure, which is the tallest building in Chicago. The board is the nation's leading grain exchange and also the scene of active trading in lard. The bustle of activity as traders and brokers shout their orders in the pit is well worth seeing. Visitors' gallery on fifth

floor. Trading hours: 9:30 to 1:15 daily; 9:30 to noon Saturday.

Grant Park.—"Front yard" of Chicago's Loop, extending along lake front from Randolph st. to Roosevelt rd. It contains a yacht harbor, athletic fields and Buckingham fountain. The latter will not be operating during the convention period.

Soldier Field.—Just south of Field Museum on lake front. Seating capacity, 105,000. The field cost nearly \$8,000,000 and is the scene of important athletic contests and other events.

Maxwell St.—Lined for blocks with wagons and stands containing merchandise of every description, this is the site of one of the world's most unusual open-air markets. It runs east and west from Halsted st. at 1320 south. Sunday is the best day to visit Maxwell st. Closed on Saturday.

SOUTH

Chinatown.—Compactly centered around Cermak rd. and Wentworth ave. a short distance south of Loop. Packed with gift shops and museums selling Oriental art objects and souvenirs. Several restaurants feature Chinese dishes.

Lakeside Press.—Among world's largest self-contained printing plants; located on lake shore at 2200 south. *Life* and *Time* are among famous publications printed here.

Union Stock Yards.—Greatest in the world; daily capacity 75,000 cattle, 200,000 hogs and 125,000 sheep. Armour, Swift and Wilson plants, as well as a number of smaller plants, are located here. Bordered by Halsted st. and W. Pershing rd.; area is easily reached via street car or elevated.

University of Chicago.—On the Midway, just west of Jackson park. Noted for its Gothic architecture, Rockefeller Memorial chapel, Chicago Lying-in hospital and other familiar features.

HOTEL TELEPHONE NUMBERS

Capitalized letters in each exchange prefix are used when calling on a dial phone.

Allerton	SUPerior	4200
Ambassador	SUPerior	7200
Bismarck	CENtral	0123
Blackstone	HARrison	4300
Chicagoan	ANDover	4000
Drake	SUPerior	2200
Edgewater			
Beach	LONGbeach	6000
Knickerbocker	SUPerior	4264
Lake Shore			
Drive	SUPerior	8500
La Salle	FRANklyn	0700
Morrison	FRANklyn	9600
Palmer House	...	RANDolph	7500
Sherman	FRANklyn	2100
Union League			
Club	HARrison	7800

Municipal Airport.—Known as one of the busiest in the nation, with airliners and smaller craft arriving and leaving at all hours. Located 9 miles southwest of Loop at 63rd st. and Cicero ave. Best reached by private car or Bluebird bus, operating hourly on the hour from 20 E. Randolph st.

NORTH AND WEST

Lincoln Park.—Chicago's largest and best known; extends from North ave. north to Foster ave. along lake front. Among its features are a large conservatory and a 350-animal zoo which is open daily 9 to 5.

Northwestern University.—This university, noted for its lake front campus, is in Evanston, suburb north of Chicago. Its medical and law schools are on Lake Shore drive a short distance south and east of the Drake.

Brookfield Zoo.—A 176-acre park in Brookfield, suburb 14 miles southeast of Loop, this zoo features a collection of animals in their natural habitat surrounded by moats. Giraffes, elephants, lions and other animals may be seen at close range. Hours: 10 to 5. Admission free Thursday, Saturday and Sunday; 25c other days.

Chicago's Museums

Adler Planetarium.—Educational and awe-inspiring. Reproduces visible stars by means of an intricate projection machine, permitting study of their movement and relationships while lecturers explain. Located on Northerly island, east of Field Museum. Free Wednesday, Saturday and Sunday; 25c other days. Demonstrations Monday, Wednesday, Thursday and Saturday at 11 and 3; Tuesday and Friday, 11, 3, and 8; Sunday, 2:30 and 3:30.

Museum of Science and Industry.—Lake front in Jackson park at 57th st.;



93 ACRES OF FLOOR SPACE

The Merchandise Mart, located on the Chicago river just north and west of the Loop, is said to be the world's largest building. According to Ripley, the structure would hold the entire population of Chicago. It has 6,500 windows.



conveniently reached via bus or Illinois Central. A panorama of technical and industrial progress in physics, chemistry, geology, agriculture, mining, medicine, forestry, power, transportation and architecture. Many exhibits may be operated by visitors. No admission charge. Hours: 9:30 to 5:30, daily.

Oriental Institute.—Here is located one of the finest American collections of relics from ancient civilizations of the Near East, some dating back prior to 3500 B. C. Located on University of Chicago campus at 1155 E. 58th st. Admission free. Hours: 10 to 5 on weekdays; 11 to 5 on Sunday.

Field Museum.—Located on lake front at south end of Grant park. Its extensive and famous exhibits cover anthropology, botany, geology and zoology. Free Thursday, Saturday and Sunday; 25c other days. Guide-lecture tours daily except Saturday and Sunday at 2 p.m. Open 9 to 5 daily.

Art Institute.—On Michigan ave. at Adams st. Second largest collection of masterpieces in the U. S. Open daily 9 to 5; Sundays, 12 to 5. Free Wednesday, Saturday and Sunday.

Shedd Aquarium.—Just east of Field Museum. Houses all types of aquatic life in 132 glass tanks; fish, eels, rays, turtles, etc., can be viewed at close range. Free Thursday, Saturday and Sunday; 25c other days. Hours, 10 to 5.

Chicago Historical Society.—In Lincoln park at Clark st. and North ave. Contains 38 exhibit rooms depicting principal periods in U. S. history, including one of the most outstanding Lincoln collections in existence. Free on Monday, Wednesday and Friday; 25c other days. Hours: 9:30 to 4:30 on weekdays; 1 to 5 on Sunday.

A FEATURE OF SCIENCE MUSEUM

Santa Fe Super Chief is but one of several model trains constantly in operation in this \$100,000 exhibit at the Museum of Science and Industry in Jackson Park. The outstanding model system, with all trains, buildings and other equipment on a scale of one-fourth inch to the foot, has 1,000 ft. of track, a completely automatic signal system and centralized traffic control. The huge museum is filled with fascinating machines, models and apparatus which give the visitor a complete picture of manufacturing processes, mining methods, transportation and power production and basic scientific principles. A coal mine in actual operation is one of the most popular attractions at the museum.



Radio Stations

WENR (Blue Network)—Merchandise Mart, 222 N. Bank dr. Tickets available on written request for "Breakfast Club," Mon. through Sat., 8 to 9

a.m.; "Sach's Amateur Hour," Sun. 5 to 6 p.m.; "The Quiz Kids," Sun., 6:30 to 7 p.m.; "Club Matinee," Mon. through Sat., 3 to 4 p.m.; "Farm and Home Hour," Mon. through Sat., 11:30 to noon.

WMAQ (National Broadcasting Co.)—Merchandise Mart, 222 N. Bank drive. Tickets available on written request for "Plantation Party," Fri., 8:30 to 9 p.m.; "Carnation Contented Hour," Mon., 9 to 9:30 p.m.

WBBM (Columbia Broadcasting System)—Wrigley bldg., 410 N. Michigan blvd. Public admitted without tickets for "Victory Matinee," Mon. through Sat., 2:45 to 3:45 p.m. This is a comedy variety program with music, comedy and guest stars. Other programs open to the public, for which tickets must be requested by mail, are "Noxema Quiz Show," Mon., 6:30 to 7 p.m. and "That Brewster Boy," Fri. 8:30 to 9 p.m.

WGN (Mutual Broadcasting System)—445 N. Michigan blvd. Public broadcasts include "Chicago Theater of the Air," Sat., 8 to 9 p.m.; "Stars of Tomorrow," Sun., 8 to 8:30 p.m.; "First Nighter," Sun., 5 to 5:30 p.m.; "The Northerners," Tues., 9:30 to 10 p.m. Tickets for above programs available on written request. No tickets required for "Northwestern Reviewing Stand," Sun., 10 to 10:30 a.m., which on Oct. 4 will feature sports authority Bob Becker.

WLS (Prairie Farmer)—Studio at 1230 W. Washington st. Visitors welcome between 9 a.m. and 3 p.m. Studio has a "little theater" where visitors can see and hear programs. Barn dance every Saturday at 7:30 p.m. and 10 p.m., Civic theater, Washington and Wacker.



AMONG FIELD MUSEUM HIGHLIGHTS

The famous Malvina Hoffman bronzes in the Hall of Man are among the most distinguished of the Field Museum's hundreds of exhibits. Visitors may explore the rich store of features at their leisure or, if time permits, join one of the conducted tours offered at regular intervals. (Chicago Park District photo.)



PRODUCES CONSTANTLY UNIFORM LARD

ELIMINATES EXCESSIVE MOISTURE

CONTROLS AIR CONTENT

INCREASES STABILITY • IMPROVES COLOR

ENDS GRAININESS • NO SEPARATION

In a nut shell.. the story of VOTATOR-improved lard!

With a Votator you can produce a vastly improved lard that is uniform in quality all the time! This is just the equipment for meeting U. S. Army lard specifications and for shipment to the United Nations.

What's more, the Votator is practically automatic in operation, and many packers say Votator equipment cuts their operating and refrigerating costs!

Banish forever the difficulties of old fashioned open methods. Get all the facts about Votator continuous, enclosed equipment for processing quality lard.

Write for free valuable booklet today!

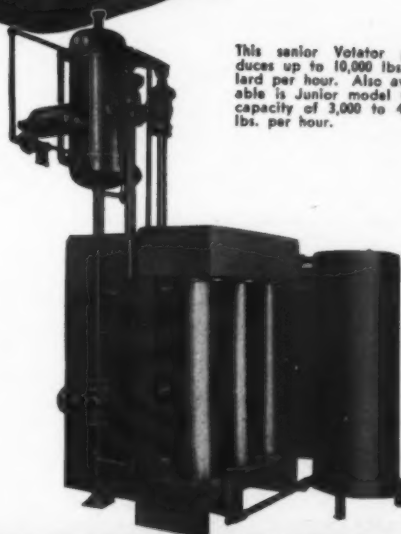
THE GIRDLER CORPORATION, Votator Division, LOUISVILLE, KY.

The **VOTATOR**

TRADE MARK REG. U. S. PAT. OFF.

A Continuous, Closed Lard Making Unit.

This senior Votator produces up to 10,000 lbs. of lard per hour. Also available is Junior model with capacity of 3,000 to 4,000 lbs. per hour.



THE SANITARY WAY OF MAKING BETTER LARD AT A LOWER COST



SECTION OF VICTORY CENTER EXHIBIT

Located on the ninth floor of Marshall Field & Co., the Victory Center contains an interesting array of war exhibits, including military equipment, maps, photographs and other items, as well as facilities for selling war bonds and stamps. Late news bulletins about the war come in constantly on special equipment at the center.

"Chicago at War" Has a Variety of Attractions for Packer Guests

EVIDENCES of Chicago's support of the U. S. war effort may be seen on every hand. As one of the nation's principal industrial centers, the Chicago area is producing a mighty flood of aircraft engines, gas masks, munitions and other items to speed the day of victory. Visitors will be interested in the following displays, etc., relating to the nation's war activity:

Aircraft Carrier "Wolverine."—Only inland aircraft carrier in the world; used for training purposes. May usually be seen in the evening, or early morning, off Grant park east of Loop.

Museum of Science and Industry, Jackson Park.—Varied and extensive displays of modern army and navy equipment.

Commonwealth Edison Co., 72 W. Adams st.—U. S. Treasury center with 9,000 sq. ft. given over to display of military equipment. Also on first floor is the "Victory Home" showing proper care of home equipment and a nutrition center featuring better use of foods.

Union Station, Canal st. between Adams and Jackson.—Model airplane display of major types of American fighting planes. More than 1,400 model airplanes suspended from ceiling. Also of interest is a series of new mural paintings on America's war effort.

Hotel Displays.—The Stevens and Congress hotels, located on Michigan ave. just north of the Loop district, have been taken over by the Army for

training purposes. Several exhibits of military equipment have been placed in lower-floor display windows.

Dramatic Offerings

"Best Foot Forward."—Studebaker theater, 410 S. Michigan ave. Musical comedy with Joy Hodges and Marty May. Every night (incl. Sunday), 8:30 p.m. Prices: \$1.10 to \$3.30; matinees, Wed. and Sat., 2:30, 55c to \$2.20.

"Good Night Ladies!"—Blackstone theater, 7th and Michigan ave. Farce with Buddy Ebsen and Skeets Gallagher. Every night, 8:30 p.m. Prices: \$1.10 to \$2.75; matinees, Wed. and Sat., 2:30, 55c to \$2.20.

"Junior Miss."—Harris theater, Lake and Dearborn sts. Comedy with Lenore Thomas, Lois Wilson, Robert Allen and Harry Ellerbe. Every night (incl. Sunday), 8:30 p.m. Prices: \$1.10 to \$2.75; matinees, Wed. and Sat., 2:30, \$1.10 to \$2.20.

"Maid in the Ozarks."—Great Northern theater, 26 W. Jackson blvd. Comedy by Claire Parrish. Evenings, 8:30 p.m. Prices: \$1.10 to \$2.20; matinee, Sat., 2:30.

"New 1943 Hellzapoppin."—Erlanger theater, Lake and Dearborn sts. Olsen and Johnson's latest and craziest revue. Evenings, 8:30. Prices, \$1.10 to \$3.30; matinee, Wed. and Sat., 2:30, \$1.10 to \$2.20.

Sports Events

COLLEGE FOOTBALL

Northwestern University vs. University of Texas, October 3, Dyche stadium, Evanston. Reserved seats, \$2.75. Kickoff at 1:30.

PROFESSIONAL FOOTBALL

Chicago Cardinals vs. Green Bay Packers, October 4, Comiskey park, 35th and Shields. Grandstand, \$1.90; box seats, \$2.20. Kickoff at 8:15 p.m.

BASEBALL (CITY SERIES)

Annual post-season series between **Chicago White Sox** (American League) and **Chicago Cubs** (National League) for city championship:

Sept. 30 and Oct. 1 at Wrigley Field.

Oct. 2 and 3 at Comiskey park (night games).

Oct. 4 at Wrigley field.

Oct. 5 and 6 (night games) at Comiskey park, if necessary.

Shopping Information

Famous department stores, haberdasheries, specialty shops and gift centers in the Loop and near the Drake are open from 9 or 9:30 to 5:30 each day. The following State st. stores, along with more than 100 other shops, are now open every Monday from noon to 9 p.m.: Carson-Pirie Scott & Co., The Fair, Goldblatt Bros., The Hub, Chas. A. Stevens & Co., Mandel Bros., Netcher's Boston Store, Maurice L. Rothschild and Sears, Roebuck & Co.

At Marshall Field & Co., regular tours are conducted daily at 10:30, 12:30, 2:30 and 4 o'clock. A personal shopping service is available.

Carson Pirie Scott & Co. will arrange tours on short notice; personal shopping service is also available.

Capper & Capper Ltd., noted for fine men's wear, is now located at Madison & Wabash.

V L & A (Von Lengerke & Antoine), famous sporting goods store, is now at 9 N. Wabash ave.

Churches

The following churches are in the Drake or Loop area:

Episcopal.—St. James, 666 N. Rush st. Sunday services, 8 a.m. and 11 a.m. St. Chrysostom's, 1424 N. Dearborn st. Sunday services, 8 a.m. and 11 a.m.; carillon recital Sunday afternoon, 3:45 to 4:15; church open to visitors.

Jewish.—Chicago Loop Orthodox Synagogue, 16 S. Clark st. Daily services, 8:05 a.m., 1:05, 6:00 and 6:15 p.m. Saturday services, 8:05 a.m., 5:40 and 6:45 p.m. Sunday services, 9:30 a.m., 6:00 and 6:15 p.m.

Lutheran.—Grace English Evan. (U.L.C.A.), 2249 N. Geneva av. (2300

Be Prepared to MEET this DEMAND

**IMPORTANT
INFORMATION
to Conventioners—
IN SUITE 210... DRAKE HOTEL**

'Victory Sausage' to Be Linked Into Winning-of-War Effort

Washington Bureau of The Chicago Sun.
Washington, Sept. 21.—A new
"victory sausage"—to help alleviate
the meat shortage and at the same
time keep lovers of sausage satis-
fied—will be offered to the Amer-
ican public within a few weeks.
It will look and taste much like
pork sausage, but it will be differ-
ent.

The main ingredients will be
pork and soya meal, by-product of
the valuable oil-producing soybean.

The value of the "victory sau-
sage"—beyond satisfying pallets of
hungry workmen during the cold
winter months—are threefold:

It requires much less pork; it
provides an additional market for
soya meal, which is left over after
the precious oil is pressed from the
soybean, and it is said to contain

more vitamins than pork sausage
and as many proteins.

The product already is being con-
sumed with relish by the British
under the label "pork-soya links."
Large amounts have been shipped
to Britain in recent months under
Lend-Lease and it has become pop-
ular quickly.

Department of Agriculture offi-
cials are trying to determine
whether the law permits them to
call pork-soya links sausage. A
good catchword is being sought in
case the food laws say pork and
soya do not equal sausage as the
average American knows it.

When these legal problems are
ironed out, Secretary Wickard is
expected to start a strong campaign
to win its acceptance by the con-
sumer.

It's already in the headlines—
and soon it will be on the
tables of millions of Americans
—the new "Victory sausage!"

The demand is bound to be
tremendous—and you should
prepare to meet it. That means
you must have a dependable
source of supply for quality
soya flour!

REPRINTED FROM CHICAGO SUN, SEPT. 22, 1942

MANUFACTURERS PRAISE RESULTS of ADA'S Expeller-Type SOYA FLOUR!

**See us in
SUITE 210
at the
DRAKE HOTEL**

Ada's Expeller-Type Soya Flour will give
your product excellent binding quality and
color. Its uniform, smooth texture guarantees
you efficient manufacturing results! Ada
Soya Flour conforms to the highest quality
Government and FSCC standards. We are
today serving some of the largest manu-

facturers making Soya and link sausage for
lend-lease requirements. Because of our ex-
perience, we are in a position to serve you not
only by supplying soya flour, but by offering
helpful manufacturing suggestions. Compet-
ent representatives will be on hand all during
the Convention, to consult with manufacturers.

★ BUY WAR SAVINGS BONDS ★

ADA FOOD PRODUCTS, LTD.
4706 SOUTH ADA STREET
CHICAGO, ILLINOIS

N., 600 W.). Sunday service, 11 a.m. St. Paul Evan. (Mo. Synod), 1301 N. La Salle st. Services 11 a.m. and 8 p.m.

Methodist—Methodist Temple, 77 E. Washington st. Sunday services, 11 a.m. and 7 p.m.

Presbyterian—Fourth Presbyterian, 126 E. Chestnut st. Sunday services, 11 a.m. and 4 and 8 p.m.

Roman Catholic—Holy Name Cathedral, 730 N. Wabash ave. Masses: Sun. hourly 5 a.m. to 12 noon; also 11:30 & 12:30. Week days, 6-7-7:30-8. St. Mary's church, 911 So. Wabash ave. Masses: Sun. 3 a.m. and 6-7-8-9-10-11 and 12 noon.

Unitarian—People's Ch. of Chgo., 941 Lawrence ave. Sunday services, 11 a.m. and 7:30 p.m.

OTHER RELIGIOUS SERVICES

Sunday Evening Club—216 S. Michigan blvd. Sunday service, 8 p.m.; early song service, 7 p.m. Oct. 4 will be opening service of fall season, with speaker of international reputation, choir of 125 voices, augmented by Marshall Field chorus and special soloists. Conducted by Chicago business men; admission free.

Central Church—216 S. Michigan blvd. (non-denominational). Sunday service, 11 a.m. Visitors welcome.

Moody Church—1609 N. La Salle st. Sun. 11 a.m. and 7:30 p.m.

Chicago Gospel Tabernacle—825 W. Barry ave. Sun. 11 a.m. and 7 p.m.

Parking Lots and Prices

DRAKE AREA

175 E. Chicago ave.—All day parking until 5 p.m., 50c; 24 hours, \$1.00.

215 E. Chicago ave.—One hour, 50c; 12 hours and over night, \$1.00.

25 E. Walton pl.—One hour, 25c; day parking, 6 a.m. to 6 p.m., 25c.

170 E. Walton pl.—One to 12 hours, 75c; 24 hours, \$1.00.

20 W. Walton pl.—Two hours, 15c; 12 hrs. day parking, 25c.

700 N. St. Clair st.—Up to 12 hours, day rate, 25c; night rate, 35c; 24 hours, 50c.

1037 N. Dearborn st.—Up to 24 hours, 25c; weekly rate, \$1.50.

LOOP AREA

18 E. Lake st.—One hour, 35c; 2 hours, 50c; 2 to 12 hours, 60c; over 12 hours, 30c for each 6 hours.

123 W. Monroe st.—One hour, 40c; 2 hours, 55c; 10 to 24 hours, \$1.00.

15 E. Wacker dr.—One hour, 35c; 2 hours, 50c; 2 to 12 hours, 60c; over 12 hours, 30c for each 6 hours.

30 E. Lake st.—One hour, 35c; 2 hours, 50c; 12 hours, 80c; 5c per hr. for each additional hour over 12.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

TRANSPORTATION FACILITIES

Chicago's transportation facilities are such that all points may be reached quickly and comfortably via taxi, street car, bus, elevated train or steam or electric train.

Taxis.—Approximate cab fares by principal companies from the Drake hotel to several points of interest are given below. These are one-person rates. For extra passengers, the increased cost is 5c per passenger, regardless of length of trip. From Drake to: Art Institute, 40c; Merchandise Mart, 40c; Board of Trade, 50c; Lincoln Park zoo, 60c; Field Museum or Aquarium, 80c, and Chicago Stadium, 80c.

Street Cars.—Serve Loop (downtown area) and all sections of city. Fare, 8c.

Buses.—Principal bus system provides service to north and south side along lake front, to west side via Jackson blvd. and Washington blvd. from Loop and via other east-west thoroughfares. Fare, 10c.

Elevated Trains.—Encircle Loop area but do not reach Drake hotel vicinity. Serve north lake shore area, Evanston and Skokie (suburbs); also many points on west side, some on south side. Recommended for reaching Union Stock Yards—board any train bound for south side; transfer to Stock Yards train at Indiana ave.

Illinois Central Electric.—South side only. Fast service to Jackson park, Museum of Science and Industry and University of Chicago. Fare, 11c.

Meet

MIKOLITE

MIKOLITE is the effective new insulating material that has been scoring "direct hits" on the insulation problems of the Meat Packing Industry. It is fireproof, decay-proof, vermin-proof and permanent. Use of non-critical materials makes MIKOLITE immediately available to all packers . . . there are no priorities on MIKOLITE! Come up to our suite for full particulars—and to get acquainted.

LAKE SHORE DRIVE HOTEL

SUITE 912

MIKOLITE COMPANY • 1100 SOUTH MILL ST. • KANSAS CITY, KANSAS

MIKOLITE SALES CORPORATION • 3401 MORGANFORD RD.
ST. LOUIS, MISSOURI

Suppliers Show Munitions for "The Battle of Meat"

WHILE the influence of war work and wartime restrictions on materials, transportation, etc. will be seen in the exhibits of packinghouse equipment and supplies at the Institute convention this year, the old regulars will show their time-tested products, as well as war-born developments, and several new exhibitors will display for the first time. Packers and sausage manufacturers will find that the exhibits constitute one of the most valuable features of the convention.

Meat packing is in the front line of the war effort—the industry's products are essential for our soldiers, sailors, allies and civilians at home—and in its battle to handle a swelling flood of meat the industry relies greatly on the equipment and materials furnished by its suppliers.

The exhibits will be patriotic in fact as well as spirit; they will show the packer how to get more efficient work out of his equipment and how to conserve it through proper maintenance. Others will feature equipment or supplies employing alternate rather than critical materials. The packer who faces a hard job in keeping his plant running through the period of heavy volume that lies ahead will gain much help by visiting the exhibit section and talking with the suppliers.

Exhibits will be located in the Gold Coast and French rooms at the Drake. The exhibits will be open as follows, except when convention meetings are in session:

Friday, October 2.....	8 a.m. to 6 p.m.
Saturday, October 3.....	8 a.m. to 6 p.m.
Sunday, October 4.....	10 a.m. to 6 p.m.
Monday, October 5.....	8 a.m. to 6 p.m.
Tuesday, October 6.....	8 a.m. to 6 p.m.

The exhibits, with their numbers, are as follows:

1. DENMAN TIRE & RUBBER CO.—Tires, tubes and various types of synthetic rubber will be featured. H. F. Webster and E. L. Antonen will receive visitors.

2. TRAVER CORPORATION.—Food packaging developments, particularly for dehydrated and frozen foods, will be shown and information on replacements for restricted materials will be available. G. W. Traver, Paul C. Traver, Carl L. Harder, V. J. Sheridan, C. D. Ackerman, M. J. McEnery, C. W. Dickinson, F. M. Rodenberger and G. W. Green will be in attendance.

3. JOHN E. SMITH'S SONS CO.—The famous Buffalo line of sausage manufacturing and packinghouse equipment will be on display at the John E. Smith's Sons booth. The following will be in attendance: Richard C. Smith, Walter J. Richter, Walter B. Richter, Jason B. Sabean, Wm. F. Mueller, Harry J. Horton, Louis F. Wiltshire, Ronald M. Marks and H. K. Hirsch.

8. IDENTIFICATION, INC.—Fresh pork sausage in 1- to 10-lb. rolls, packed in Zipp casings of parchment paper, will be featured. Meat sticks, liver sticks and dog food in casings will also be shown. James H. Wells will direct the exhibit, assisted by Mike Leis.

9. H. J. MAYER & SONS CO.—Laboratory and smokehouse pictures will be incorporated in a display of Mayer products. Sausage and ready-to-eat meats will not be shown this year because of the need for meat conservation. H. J. Mayer, sr., F. A. Mayer, S. A. Mayer, C. F. Mayer, J. O. Strigle and H. J. Addison will receive packer friends.

10. PHIL HANTOVER, INC.—A new non-priority sausage stuffing table with Vitrolite top by Libbey-Owens-Ford and solid maple construction will be featured. Phil Hantover and staff will greet their packer and sausage manufacturer friends.

11. WHEELCO INSTRUMENTS CO.—Device for remote control of liquid level, capicotrol, Flame-otrol, recording controlling thermometer and other control instruments will be featured. Exhibit will be in charge of R. P. Campbell assisted by J. E. Anderson, W. J. Bennett, H. H. Jones and K. W. Day.

12. ADVANCE OVEN CO.—A meat loaf oven and dip tank will be featured at the Advance booth. Henry and Emil Rottersmann will receive packers.

14-17. NATURAL CASINGS.—Many types of sausage packed in natural casings will be shown in refrigerated cases. A guessing game in which conventioners guess the weight of jumbo bologna and ring bologna in beef rounds will be the major attraction. Appetizers of sausage and ready-to-eat meats will be served to visitors.

18-20. KOLD-HOLD MFG. CO.—A timely display will be in charge of E. A. Thiele, special field representative; J. R. Tranter, president, and R. D. Spitler.

21. SPECIALTY MANUFACTURERS SALES CO.—C. D. Superior plates and knives, Triumph plates, Cut More knives, B. & K. knives, repair parts for meat grinders and silent cutters and sausage linking guides and casing flushing gages will be shown. Chas. W. (Old Timer) Dieckmann and Charles W. Hess will be in charge, assisted by Harold Mitchell and John Klod.

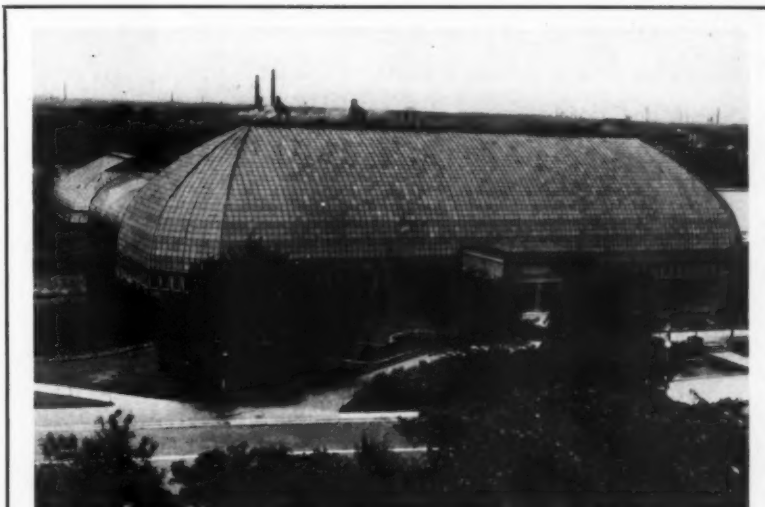
22. VILTER MFG. CO.—Although busy with work for the armed forces, Vilter will be represented at the convention. F. D. Kirk, C. J. Heinzelman, D. J. Thompson and D. E. Perham will be present.

23. MEAT MAGAZINE.

24. THOMSON & TAYLOR DIVISION, WARFIELD CO.—Spices will be featured at this booth. L. W. Wagenseller, Charles Lee, N. Blasius, B. R. McArdle and A. P. Voaden will receive packer friends.

25-26. E. I. DUPONT DE NEMOURS & CO.—Theme of the duPont exhibit will be Cellophane in the war effort. Metal replacement, adaptations to war uses, etc. will be shown. M. C. Pollock will be in charge of the exhibit.

27-28. WM. J. STANGE CO.—The full line of Stange seasonings and cer-



A PARADISE OF FLORAL DISPLAYS

Garfield Park Conservatory, largest institution of its kind under one roof, contains over 5,000 specimens and varieties of plants, representing the flora of every country on the globe. Among the rare and exotic plants to be seen here are the large queen of the night, blooming only after dark, the century plant, which dies after blooming, and a giant cactus weighing 900 lbs. (Chicago Park District photo.)

tified food colors will be spotlighted in the firm's exhibit. Packers will be greeted by William B. Durling, F. M. Hartigan, Joe Graf, Aladar Fonyo, Joe Adams, T. L. Allen, R. F. Beerend, V. E. Berry, H. A. Hughes, T. M. Lind, J. B. McKeane, D. J. Rintelman, I. Zeiler.

29. WORCESTER SALT CO.—The firm's famous salt will be on display, with John F. Spain, company technician, on hand to help packers with their seasoning and curing problems.

30. FRENCH OIL MILL MACHINERY CO.—Blown up photos and descriptive material on the firm's edible and inedible rendering equipment, presses and solvent extraction units will be shown. J. C. Mellon, a convention veteran, will be in charge.

31. CORN PRODUCTS SALES CO.—Cerelease, pure dextrose sugar, will be featured and Dr. J. H. Buchanan, G. A. McDonald, Harry Crown, B. M. Morse and T. C. Clawson will be on hand to tell packers how to use it in curing meat and in manufactured meat products.

32. PAPERLYNEN CO.—Adjustable caps, suitable for use by packers in promoting their products when worn by meat store clerks and as sanitary head coverings in the manufacturing plant, will be featured. The exhibit will be directed by G. B. Weber, assisted by Robert T. Forman, Carlton Gruenbaum and Keith Kinnaird.

33-34. PURE CARBONIC, INC.—Dry ice and dry ice blower type bunker will be exhibited. Company personnel

in attendance will include L. F. Kilmarx, Charles W. King, E. P. Mitchell, A. J. Granata, G. C. Cusack, R. C. Peters, C. A. Dunn and T. Townsend.

35. GREAT LAKES STAMP & MFG. CO.—The firm's full line of branding equipment, including the new OPA grade branders, sausage ingredient branders, carcass branders and accessories will be shown. John H. Payton and J. H. McPherson will greet visitors.

36. THE NATIONAL PROVISIONER, INC.—The triple publication service furnished the meat industry—magazine, Daily Market Service and annual Meat Packers Guide—will be featured at the Provisioner booth. Staff members who will cover the convention include Richard von Schrenk, Edward R. Swem, Harvey W. Wernecke, Lester I. Norton, Frank N. Davis, C. Robert Moulton, Val Wright, R. V. Skau, Colin Kennedy, E. T. Nolan, C. H. Bowman, H. Smith Wallace, Carl Magnuson and George Clifford.

37-39. THE GLOBE CO.—Vacuum mixer, stuffer, sausage meat truck and track switches and shackles will be among the equipment featured at the Globe exhibit. The booth will be staffed by C. E. Gambill, R. L. Gambill, O. Biedermann, E. O. McCord, G. L. Hoyt, W. D. Moorehead, L. J. McQueen, J. F. Moorehead, K. Tomlinson, F. J. Bilek, L. J. Spencer and J. C. Luehrson.

40. HORDERS, INC.—Office supplies and equipment will be exhibited. Jim D'Armond will be in charge assisted by

Tom White, Les Johnston, Al Kennedy, Chuck Nickels, Roy Kirchner and A. H. Church.

41. WESTINGHOUSE ELEC. & MFG. CO., TENDERAY.—Sterilamps for preservation of meats and the Tenderay process of speed-aging beef will be featured. Personnel will include George A. Payton, manager, Sterilamp sales division, and Charles Flood.

42-43. DENNISON MFG. CO.—Heat-seal frankfurter bands and banding devices and tags and labels for meat and poultry products will be shown. The exhibit will be in charge of A. A. Hally, assisted by W. S. Somerville, J. P. Farrell, M. C. Alex, J. L. Gardner, T. R. Bundy, H. L. Lewis, C. C. Mason, J. H. Mulligan and S. A. Tejcek.

44. JOHN J. DUPPS CO.—Aid for the packer who wants to carry on his rendering operations efficiently, and thus make his full contribution to the war effort, will be presented at the Dupps booth. Current problems, maintenance and elimination of unnecessary repairs will be discussed with packer visitors. John J. Dupps, R. L. McTavish, R. H. Lamping and John A. Dupps will be in attendance.

45. STEELCOTE MFG. CO.—Damp-Tex enamel will be the featured product at the Steelcote booth. A. E. Niedt and Henry Strand will be in charge.

46-47. ANEMOSTAT CORP. OF AMERICA.—High velocity air diffusers

(Continued on page 54.)

...to get MORE Refrigeration with your present compressor • plus power savings • install the NIAGARA Duo-Pass AERO CONDENSER

In hot weather, reducing the head pressure from 195 lbs. to 165 lbs. adds 10% to 15% extra capacity to your refrigeration system.

Users of the Niagara Aero Condenser, with the new patented Duo-Pass, have gained such advantages—and have saved from 15% to 35% of power, and 95% of water, consumed by present equipment.

These savings are permanent, because the Duo-Pass pre-cooling prevents clogging of condenser tubes with scale; inexpensively gained because the Aero Condenser replaces both cooling tower and shell-and-tube condenser.

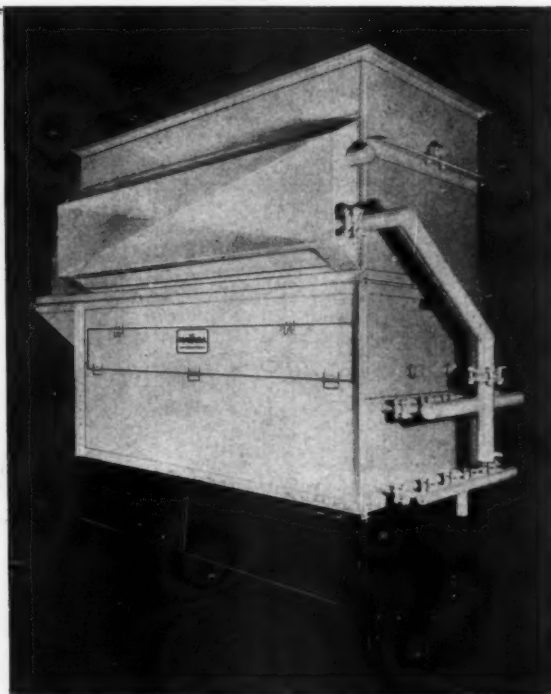
Write for Bulletin #91 & #93

NIAGARA BLOWER COMPANY
Dept. NP-292

6 E. 45th Street New York City

Chicago: 37 W. Van Buren Street
Seattle: Fourth & Cherry Bldg.
Buffalo: 673 Ontario Street

District Engineers in Principal Cities



PATENTED

NIAGARA

INDUSTRIAL COOLING • HEATING • DRYING
HUMIDIFYING • AIR ENGINEERING EQUIPMENT



THE "OLD TIMER" SAYS:

*I'll have something of interest
to show you at the Convention*

BOOTH NO. 21

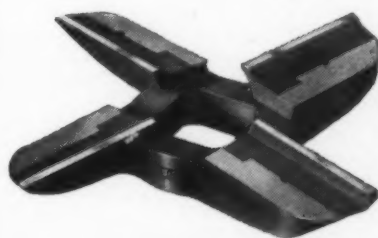
A complete line of expertly designed and sturdily built grinder knives and plates will be on display at the SPECIALTY Convention Headquarters at the Drake Hotel. Drop in at Booth No. 21 and learn why certain plates are best suited for certain jobs... how the *right* plate can boost your profits. The experienced "Old Timer" will give you some valuable pointers on the art of sausage-making, at no obligation whatsoever. Better put a *visit-to-21* on your "must" list *now!*

Before leaving for the convention, take stock of your knives and plates. Protect your future by ordering a supply while you are at the Drake.

CW Dieckmann



**FAMOUS C-D REVERSIBLE
PLATE with 1683 HOLES!**



NEW! IMPROVED  CUTMORE KNIFE

THE SPECIALTY MFRS. SALES CO.
2021 GRACE STREET CHICAGO, ILLINOIS

tified food colors will be spotlighted in the firm's exhibit. Packers will be greeted by William B. Durling, F. M. Hartigan, Joe Graf, Aladar Fonyo, Joe Adams, T. L. Allen, R. F. Beerend, V. E. Berry, H. A. Hughes, T. M. Lind, J. B. McKoane, D. J. Rintelman, I. Zeiler.

29. WORCESTER SALT CO.—The firm's famous salt will be on display, with John F. Spain, company technician, on hand to help packers with their seasoning and curing problems.

30. FRENCH OIL MILL MACHINERY CO.—Blown up photos and descriptive material on the firm's edible and inedible rendering equipment, presses and solvent extraction units will be shown. J. C. Mellon, a convention veteran, will be in charge.

31. CORN PRODUCTS SALES CO.—Cerelease, pure dextrose sugar, will be featured and Dr. J. H. Buchanan, G. A. McDonald, Harry Crown, B. M. Morse and T. C. Clawson will be on hand to tell packers how to use it in curing meat and in manufactured meat products.

32. PAPERLYNEN CO.—Adjustable caps, suitable for use by packers in promoting their products when worn by meat store clerks and as sanitary head coverings in the manufacturing plant, will be featured. The exhibit will be directed by G. B. Weber, assisted by Robert T. Forman, Carlton Gruenbaum and Keith Kinnaird.

33-34. PURE CARBONIC, INC.—Dry ice and dry ice blower type bunker will be exhibited. Company personnel

in attendance will include L. F. Kilmarx, Charles W. King, E. P. Mitchell, A. J. Granata, G. C. Cusack, R. C. Peters, C. A. Dunn and T. Townsend.

35. GREAT LAKES STAMP & MFG. CO.—The firm's full line of branding equipment, including the new OPA grade branders, sausage ingredient branders, carcass branders and accessories will be shown. John H. Payton and J. H. McPherson will greet visitors.

36. THE NATIONAL PROVISIONER, INC.—The triple publication service furnished the meat industry—magazine, Daily Market Service and annual Meat Packers Guide—will be featured at the Provisioner booth. Staff members who will cover the convention include Richard von Schrenk, Edward R. Swem, Harvey W. Wernecke, Lester I. Norton, Frank N. Davis, C. Robert Moulton, Val Wright, R. V. Skau, Colin Kennedy, E. T. Nolan, C. H. Bowman, H. Smith Wallace, Carl Magnuson and George Clifford.

37-39. THE GLOBE CO.—Vacuum mixer, stuffer, sausage meat truck and track switches and shackles will be among the equipment featured at the Globe exhibit. The booth will be staffed by C. E. Gambill, R. L. Gambill, O. Biedermann, E. O. McCord, G. L. Hoyt, W. D. Moorehead, L. J. McQueen, J. F. Moorehead, K. Tomlinson, F. J. Bilek, L. J. Spencer and J. C. Luehrson.

40. HORDERS, INC.—Office supplies and equipment will be exhibited. Jim D'Armond will be in charge assisted by

Tom White, Les Johnston, Al Kennedy, Chuck Nickels, Roy Kirchner and A. H. Church.

41. WESTINGHOUSE ELEC. & MFG. CO., TENDERAY.—Sterilamps for preservation of meats and the Tenderay process of speed-aging beef will be featured. Personnel will include George A. Payton, manager, Sterilamp sales division, and Charles Flood.

42-43. DENNISON MFG. CO.—Heat-seal frankfurter bands and banding devices and tags and labels for meat and poultry products will be shown. The exhibit will be in charge of A. A. Hally, assisted by W. S. Somerville, J. P. Farrell, M. C. Alex, J. L. Gardner, T. R. Bundy, H. L. Lewis, C. C. Mason, J. H. Mulligan and S. A. Tejcek.

44. JOHN J. DUPPS CO.—Aid for the packer who wants to carry on his rendering operations efficiently, and thus make his full contribution to the war effort, will be presented at the Dupps booth. Current problems, maintenance and elimination of unnecessary repairs will be discussed with packer visitors. John J. Dupps, R. L. McTavish, R. H. Lamping and John A. Dupps will be in attendance.

45. STEELCOTE MFG. CO.—Damp-Tex enamel will be the featured product at the Steelcote booth. A. E. Niedt and Henry Strand will be in charge.

46-47. ANEMOSTAT CORP. OF AMERICA.—High velocity air diffusers

(Continued on page 54.)

...to get MORE Refrigeration with your present compressor •plus power savings•install the NIAGARA Duo-Pass AERO CONDENSER

In hot weather, reducing the head pressure from 195 lbs. to 165 lbs. adds 10% to 15% extra capacity to your refrigeration system.

Users of the Niagara Aero Condenser, with the new patented Duo-Pass, have gained such advantages—and have saved from 15% to 35% of power, and 95% of water, consumed by present equipment.

These savings are permanent, because the Duo-Pass pre-cooling prevents clogging of condenser tubes with scale; inexpensively gained because the Aero Condenser replaces both cooling tower and shell-and-tube condenser.

Write for Bulletin #91 & #93

NIAGARA BLOWER COMPANY

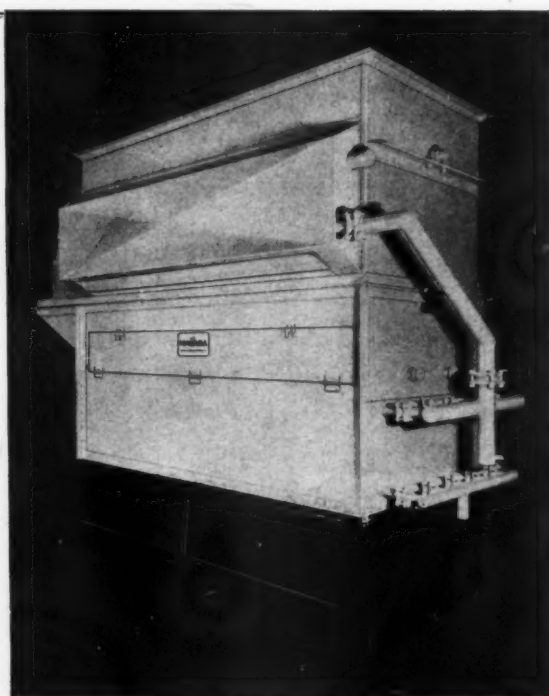
Dept. NP-292

6 E. 45th Street

New York City

Chicago: 37 W. Van Buren Street
Seattle: Fourth & Cherry Bldg.
Buffalo: 673 Ontario Street

District Engineers in Principal Cities



PATENTED

NIAGARA

INDUSTRIAL COOLING • HEATING • DRYING
HUMIDIFYING • AIR ENGINEERING EQUIPMENT



THE "OLD TIMER" SAYS:

*I'll have something of interest
to show you at the Convention*

BOOTH NO. 21

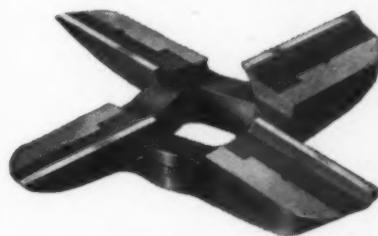
A complete line of expertly designed and sturdily built grinder knives and plates will be on display at the SPECIALTY Convention Headquarters at the Drake Hotel. Drop in at Booth No. 21 and learn why certain plates are best suited for certain jobs... how the *right* plate can boost your profits. The experienced "Old Timer" will give you some valuable pointers on the art of sausage-making, at no obligation whatsoever. Better put a *visit-to-21* on your "must" list *now*!


Before leaving for the convention, take stock of your knives and plates. Protect your future by ordering a supply while you are at the Drake.

CW Dieckmann



**FAMOUS C-D REVERSIBLE
PLATE with 1683 HOLES!**



NEW! IMPROVED  CUTMORE KNIFE

THE SPECIALTY MFRS. SALES CO.
2021 GRACE STREET CHICAGO, ILLINOIS

Hospitality Will Prevail on Hotels' Upper Floors

PACKINGHOUSE equipment manufacturers, firms selling supplies to the meat packing industry and brokers will hang out the WELCOME sign on the upper floors of the Drake, Knickerbocker and Lake Shore Drive hotels from October 2 to 6 for their packer and sausage manufacturer friends. Relaxation, refreshment and friendliness will be the themes of these hospitality headquarters.

The Drake hotel has reserved the right to change room and suite locations up to convention time; consequently, some of the room numbers listed below may be incorrect. Other firms planning to have hospitality rooms have not been assigned their quarters. Bulletin boards in the lobbies at the Drake and Knickerbocker will also list a number of the hospitality rooms. After arrival at the Drake packers may insert available room numbers.

DRAKE HOTEL

ALLBRIGHT-NELL CO. — Rooms 707-08. Hosts: H. A. Scherer and members of the sales staff.

AMERICAN CAN CO.—Rooms 639-

40. Hosts: H. A. Pinney, M. P. Cortilet, D. W. Peterson, E. G. Weimer, M. A. Whalen and R. C. Hepple.

ANEMOSTAT CORPORATION OF AMERICA. — Rooms —. Hosts: V. Floyd Self, Harry Himelblau, Alex Byfield, M. P. Burt, and G. V. Zintel.

BENDER, GREEN & CO. and G. H. DUNLAP, JR., CO.—Room 1035. Hosts: Henry Bender, Joseph Green and George H. Dunlap, jr.

BERTH. LEVI & CO.—Rooms 739-740-741. Hosts: Full staff of Chicago and New York offices.

CARRIER CORP.—Room 672. Hosts: C. I. Elliott, W. B. Rorison, H. G. Strong, W. S. Bodinus, W. A. Dieckman, J. E. Field, A. E. Mellling, H. B. Reinhardt, J. E. Salmon and R. C. White.

CHICAGO COLD STORAGE WAREHOUSE CO.—Room 137. Hosts: W. A. Kopke, J. H. Edmondson, W. A. Kron and A. S. Wolff.

CINCINNATI BUTCHERS' SUPPLY CO. — Room 614. Hosts: Herman Schmidt, W. C. Schmidt, Carl Schwing, sr., Walter Hammann, Fred W. Stothfang, Clifford G. Hammann, Louis Ro-

senberg, Howard M. Wilson, C. D. Berry, E. L. Daly.

CONTINENTAL CAN CO.—Rooms 934-5. Hosts: A. V. Crary, P. O. White and J. P. Louderman.

CORN PRODUCTS SALES CO.—Rooms —. Hosts: J. H. Buchanan, H. A. Crown, B. M. Morse, J. A. McDonald and T. C. Clawson.

G. H. DUNLAP, JR., CO. and BENDER, GREEN & CO.—Room 1035. Hosts: George H. Dunlap, jr., Henry Bender and Joseph Green.

JOHN J. DUPPS CO.—Room 535. Hosts: John J. Dupps, R. L. McTavish, R. H. Lamping and John A. Dupps.

FEARN LABORATORIES. — Room 970-72. Hosts: H. E. Allen, W. E. Kicker, W. H. Allison, B. R. Chapman, C. E. Connors, A. R. Goodson, R. P. McBride, F. J. Potts, K. G. Potts, R. J. Potts, Sam Selfridge, M. W. Smith, J. L. Wilde.

THE GLOBE CO.—Rooms 466-67. Hosts: C. E. Gambill, R. L. Gambill, O. Biedermann, E. O. McCord, G. L. Hoyt, W. D. Moorehead, L. J. McQueen, J. F. Moorehead, K. Tomlinson, F. J. Bilek, L. J. Spencer and J. C. Luehrson.

HEEKEN CAN CO.—Room 767. Attendants: C. A. Rolfes, J. G. Cahill and John Hauck.

HERCULES POWDER CO.—Room —. Hosts: George Underwood, H. M. Wendle and G. F. Hogg.

J. S. HOFFMAN CO.—Room 440. Hosts: Harry I. Hoffman, J. J. Zahler, J. W. Klapper and M. E. Bush.

INDEPENDENT CASING CO. — Room 208. Hosts: Laurence W. Pfaelzer, Chas. A. Raynor, George G. Fisher, B. A. Geier, Samuel Isaac, M. E. Deming, Irwin L. Hirsch, Chas. A. Stohrer, Herbert A. Altheimer, Herbert W. Strauss and Mike Krauss.

E. G. JAMES CO.—Rooms 634-635. Hosts: E. G. James, M. J. Mackin, R. T. Williams, H. Clay Hudson, R. C. Johnson, jr., Hy Meyers, Joseph Steger, Blair Adams, Sam Barliant, Ted Williams, Don Wallace and Stanley Darnick.

JAMISON COLD STORAGE DOOR CO.—Rooms 515-16. Hosts: J. V. Jamison, jr., J. V. Jamison, 3d, Fred H. Wagner, jr., and Stanley Baldwin.

KOLD-HOLD MANUFACTURING CO. — Rooms —. Hosts: J. R. Tranter, E. A. Thiele, R. D. Spitler and G. J. Stecker.

LIQUID CARBONIC CORP.—Room 816. Hosts: Robert Matthei and C. R. Skidd.

H. J. MAYER & SONS CO.—Room 667. Hosts: H. J. Mayer, sr., F. A. Mayer, S. A. Mayer, Charles F. Mayer, J. O. Strigle and H. J. Addison.

MILPRINT, INC.—Room 1038. Attendants: J. A. Baker, Lester Zimmerman, Harry Jones, Cliff Williams, Hugo Heller, jr., Russ Faulkner, Willard Meyer, Paul Hultkrans, Bill Bain, Lee Clark and Bob Hart.

MURPHY-NORRIS CO.—Rooms 270-72. Hosts: Roy F. Norris and Joe T. Murphy.



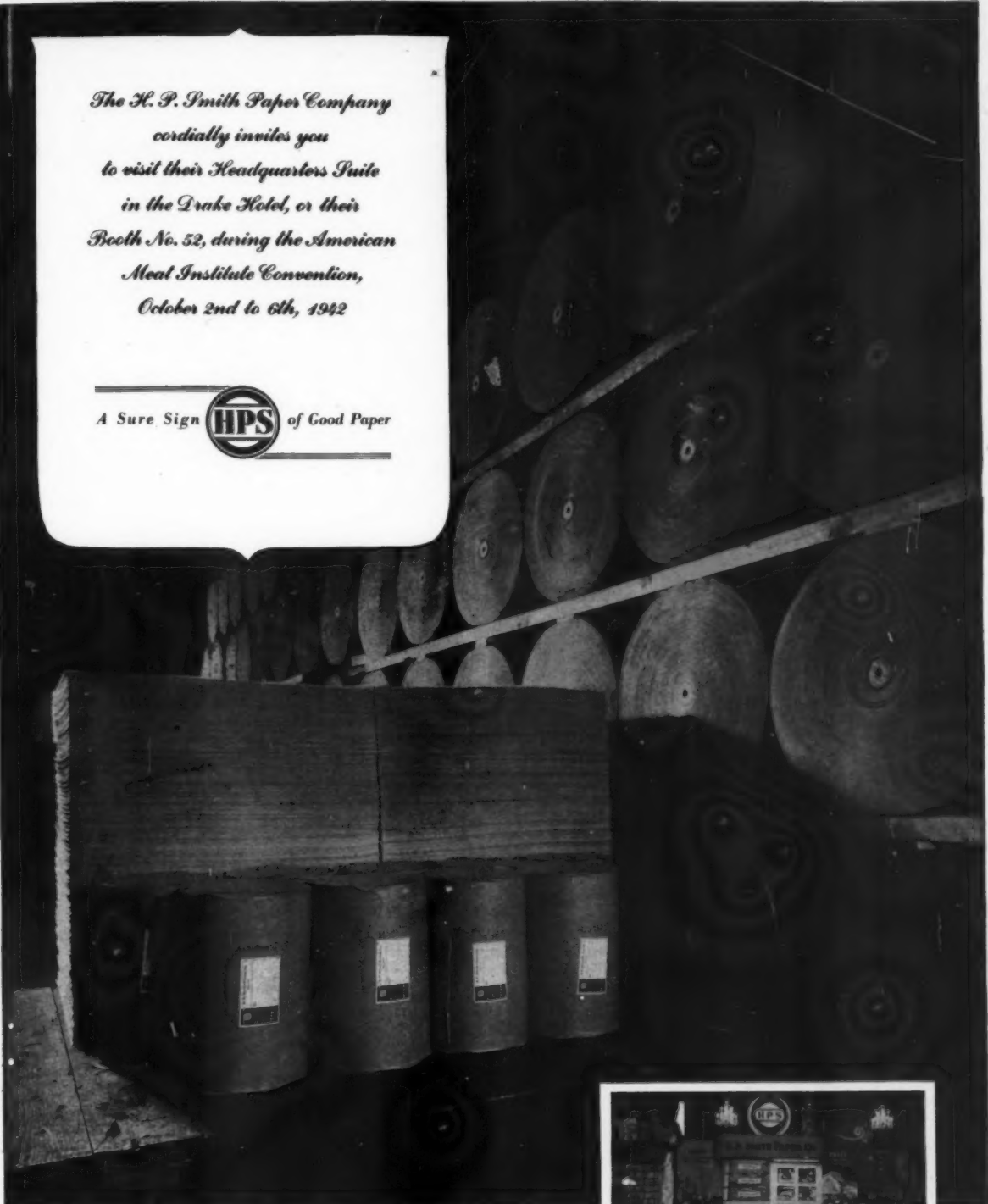
**BE SURE TO SEE
THE GREAT LAKES
Exhibit of
BRANDING EQUIPMENT**

Latest types of branding equipment for **BOOTH 35**
grade and sex marking to meet OPA
requirements... new ingredient marking equipment...
all types of related equipment... See these New Brand-
ers at our Convention booth, Drake Hotel, October 2 to 6.

GREAT LAKES STAMP & MFG. CO., INC.
2500 IRVING PARK BLVD. • CHICAGO, ILLINOIS

*The H. P. Smith Paper Company
cordially invites you
to visit their Headquarters Suite
in the Drake Hotel, or their
Booth No. 52, during the American
Meat Institute Convention,
October 2nd to 6th, 1942*

A Sure Sign  of Good Paper

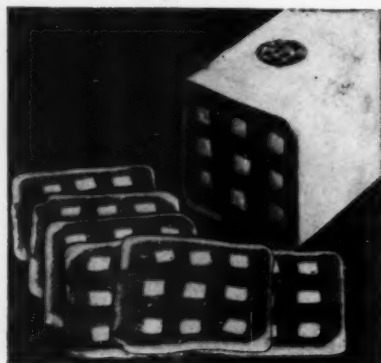
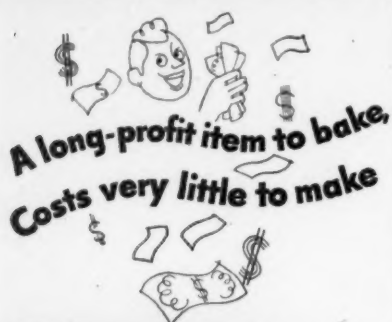


HPS PROCESSED PAPERS are playing a vital role in helping to win Victory. Some are rendering invaluable service as wrappings for military, lend-lease, commercial, and civilian foodstuffs. Other HPS Papers are safeguarding vital war materials, speeding all-out industrial production, protecting industry's finished products. Inquire at H. P. Smith Headquarters for complete information on processed papers for wartime uses.



INQUIRE AT BOOTH No. 52 for the Drake Hotel suite number of The H. P. Smith Paper Company. We're looking forward to your visit at HPS headquarters ... be sure to stop in and let us be your host.

CHEESE-MEAT-LOAF!



NO WONDER meat loaf manufacturers are ordering more and more Special Process Swiss Blended with American! They've found it inexpensive to use in making their Cheese-Meat-Loaves . . . AND THEY'VE ALSO FOUND THESE CHEESE-MEAT-LOAVES ARE A REALLY POPULAR LONG-PROFIT SPECIALTY.

Are you backing this winner? You can . . . it's easy. Just order Special Process Swiss Blended with American. Add it to your regular quality ingredients, and turn out the delicious, "different" cheese-meat-loaf that's fast becoming a year-'round favorite.

Remember, Special Process Swiss Blended with American is made ESPECIALLY for Cheese-Meat-Loaf manufacture. It's dependable. It won't run or smear at usual baking temperatures. It helps give your loaf a flavor and appearance customers won't soon forget.

For prices and complete information write . . .

**WARD MILK
PRODUCTS DIVISION
KRAFT CHEESE COMPANY**

500 Pesbigo Court, Chicago, Illinois

... makers of Meloward, the widely used dried skim milk for sausage manufacture

OPPENHEIMER CASING CO.—Room 340. Hosts: H. D. Oppenheimer, S. Oppenheimer, Martin Hirsch, M. S. Holstein, W. D. Berger, L. E. Jacobsen, L. E. Breadman, R. M. Bloom, G. D. Nussbaum, H. C. Flonacher, Joseph Burke, Arthur Luft, Joseph Messing and Steve Greenfield of the casing firm.

PACIFIC LUMBER CO.—Room —. Hosts: John H. Klass and Marvin L. Fergestad.

PURE CARBONIC, INC.—Room —. Hosts: Charles W. King, A. J. Granata, L. F. Kilmarx, G. C. Cusack, R. C. Peters, C. A. Dunn and T. Townsend.

PRESERVATIVE MANUFACTURING CO.—Room 808. Hosts: Lee J. Kenyon, Ted Brown, Hans Daube, Oscar Foos, Ed. Gisch, O. E. Monteith, Karl Rein, Louis Rosmarin, Selwyn Rubin, Martin Ryan, Ben Miller, Bill Scheyer, Paul Schmidt, Andy Schnell, George Temmerman and Charles Warmbold.

SAYER & COMPANY, INC.—Rooms 301-02. Hosts: Paul Rosenfeld, A. Schwam, L. R. Hausman, J. H. Cohen, Kurt M. Georgi, Fred Meyer, William A. Eyler, Kurt J. Brand, Edward Feih and John Aug.

SHELLMAR PRODUCTS CO.—Room 872. Hosts: J. H. Gauss, J. H. Huse, P. W. Decker, R. L. Wright and E. S. Weil.

H. P. SMITH PAPER CO.—Rooms 229-30. Hosts: P. J. Massey, E. P. Schoenthaler, jr., Esther Murray, Jack Pendexter, Earl Townsend, Charles Yigge, Jim Seofield, John Powell, Stuart Morrison, Francis McGillis and Charlotte Wilson.

JOHN E. SMITH'S SONS CO.—Room 267. Hosts: Richard C. Smith, Walter J. Richter, Walter B. Richter, J. B. Sabean, William F. Mueller, Harry J. Horton, Louis F. Wiltshire, Ronald M. Marks and H. K. Hirsch.

A. E. STALEY MANUFACTURING CO.—Room 214. Hosts: S. S. Snell, P. J. Braun, C. T. Duncan and J. N. Van Allsburg.

WM. J. STANGE CO.—Room 314. Hosts: W. B. Durling, F. M. Hartigan, Aladar Fonyo, Joe W. Graf, Joe Adams, R. F. Beerend, V. E. Berry, H. A. Hughes, T. M. Lind, J. B. McKeane, D. J. Rintelman and Irving Zeiler.

SUNDERLAND & DE FORD.—Rooms 715-16. Hosts: George Sunderland, Harold De Ford and Joseph R. Walsh.

THOMAS TRUCK & CASTER CO.—Room —. Hosts: J. Faulkner Thomas, Robert L. Montgomery, David F. Thomas, George Walter, jr.

TRANSPARENT PACKAGE CO.—Room M-18, Mezzanine. Attendants at Club Tee-Pak: R. L. Atkinson, E. O. Johnson, H. R. Strauss, M. Craig, D. A. Heyne, M. L. Hofman, E. Meyer, M. L. Rosenthal, L. B. Tauber, B. J. Wien, J. B. Kamm and E. E. Northway.

TRAVER CORPORATION.—Room 814. Hosts: G. W. Traver, Paul C. Tra-

ver, Carl L. Harder, V. J. Sheridan, C. D. Ackerman, M. J. McEnery, jr., C. W. Dickinson, F. M. Rodenberger and G. W. Green.

VILTER MANUFACTURING CO.—Rooms —. Hosts: F. D. Kirk, C. J. Heinzelman, D. J. Thompson, D. E. Perham.



VISKING CORPORATION.—Rooms 238-242. Attendants: E. O. Freund, Gustav Freund, H. R. Medici, E. J. Marum, L. E. Houck, W. R. Hemrich, Oliver Goldsmith, C. R. Pemberton and field representatives.

YORK ICE MACHINERY CORP.—Room —. Hosts: R. E. Miller, E. F. Edwards, Iresley O'Daniels, F. G. Brandt and G. A. Westerlin.

READY FOOD CANNING CORP.—Room —. Hosts: H. E. Staffel and other staff members.

KNICKERBOCKER

MONGOLIA IMPORTING CO.—Rooms 227-29. Hosts: Andrew T. Terry, George F. Reichert and Louis R. Stupnick.

S. OPPENHEIMER & CO.—Room 218. Hosts: F. E. Bechstein, R. M. Bechstein, A. E. Weil, Leo Weglein, Jack Shribman and A. Heilig.

AFRAL CORPORATION.—Room 1228. Hosts: W. E. Oliver and staff members.

LAKE SHORE DRIVE HOTEL

MIKOLITE CO.—Room 912. Hosts: R. W. Rice, president, and other members of the insulation company's staff.

CORPORATE EARNINGS DOWN

Notwithstanding record breaking levels of production, corporate earnings generally in the first half of this year, with the exception of the railroads, were substantially below those of the corresponding period last year, according to the division of industrial economics of the National Industrial Conference Board. Aggregate first half net income of 333 industrial corporations amounted to \$585,647,000 this year as compared with \$839,330,000 last year.

Industrial production during the same period reached new record levels, the Federal Reserve index averaging 17 per cent above the corresponding months last year. Greatly increased tax reserves and higher operating expenses have absorbed much of the profit which otherwise would have resulted from the larger volume of production.

One tabulation embracing 179 industrial corporations and showing their federal income tax reserves separately reveals that for these corporations such tax reserves amounted to more than two and one half times net income after taxes, and were the main factor reducing net. These companies reported income before taxes at \$1,404,967,000 for the first half of 1942.

Convention Program

(Continued from page 18.)

several years, will be made to the 25-year and 50-year veterans of the industry on Monday morning. Several of the veterans will be present in person.

The convention's technical and departmental discussions on October 2 and 3 are designed to answer many of the operating problems confronting meat packers during the war period. The shortage of many materials, the necessary changes in transportation and shipping methods, the shift in consumer attitudes toward food products, and adjustment in sales technique necessitated by the war, will be discussed fully by representatives of the livestock and meat industry, as well as those in close touch with those problems on the Washington front.

Attendance at the thirty-seventh annual convention is expected to be among the largest of any in history. Hotel accommodations in Chicago this year are the most limited in recent years. Every effort has been made, however, to assure adequate hotel accommodations for delegates. Reservations can be made by writing directly to the Drake hotel.

The programs of the sectional meetings and general sessions for this year's convention will be found in summary form on pages 19 and 20.

37th CONVENTION Number

COMplete official report of the 37th annual convention of the American Meat Institute, including proceedings, description of exhibits and other events—fully illustrated—will appear in the **Official Packers' Convention Number of THE NATIONAL PROVISIONER** following the convention.

Extra copies of the Convention Number must be ordered in advance. Price, single copies, \$1.00 each. Five copies or more, 75c each.

Fill out and return coupon below if extra copies are desired.

The National Provisioner

407 So. Dearborn St., Chicago

Please send me postpaid, . . . copies of the **Official Packers' Convention Number of THE NATIONAL PROVISIONER**.

NAME _____

STREET _____

CITY _____

Remittance enclosed.

The National Provisioner—September 26, 1942



This is type A R specially designed for refrigeration.

offers the **PACKERS**

Plus

**These War Time
Essentials**

All This

A. The ANEMOSTAT system requires far less critical materials than any other acceptable refrigeration system.

B. The ANEMOSTAT system of refrigeration enables maximum expansion of cold storage facilities with minimum building construction.

C. The ANEMOSTAT system justifies the immediate modernization of obsolete refrigeration systems.

Prevention of air stratification or dead air spots.

Due to its even draftless air distribution, the ANEMOSTAT greatly assists in keeping dehydration of the product to a minimum and increases the efficiency of the employees.

Eliminates excessive air motion at all points around the product.

Its perfect functioning is not interfered with by obstructions such as pipes, beams, columns, track rails, trolleys, etc. within the enclosure.

Handles large volume of air within a highly restricted space.

ANEMOSTATS have solved perplexing problems for many leading packers—they will do the same for you.

Our Field Staff of Packing House Refrigerator Engineers are anxious to assist you in solving your problems.

Consult Us

ANEMOSTAT CORPORATION of AMERICA

everywhere, and
10 East 39th Street

New York, N. Y.

To Cut Civilian Sales to 79% of 1941 Distribution

TO ASSURE adequate meat supplies for the armed forces and lend-lease until a rationing program can be worked out, the Office of Price Administration will shortly issue an order requiring packers to restrict their meat sales to the civilian market to an average of 79 per cent of the amounts delivered during the last quarter of 1941.

Secretary of Agriculture Claude R. Wickard announced the program in speaking before the National Association of Food Chains in Chicago this week. He said the Food Requirements Committee of WPB had made the recommendation to OPA, and that a limitation directive would be issued soon by the price and rationing agency, effective October 1.

For the three months starting October 1, packers may put on the civilian market not more than 80 per cent of the beef and veal, 75 per cent of the pork and 95 per cent of the lamb and mutton they sold during the corresponding period of 1941. Similar limitations will be issued for later periods.

Rationing January 1

Pending printing and issuance of 150,000,000 meat ration books, and the imposition of consumer meat rationing around January 1, 1943, civilians are being asked to limit their consumption to 2½ lbs. of meat per person per week. Secretary Wickard emphasized that the 2½-lb. weekly allowance is adequate for good nutrition. Total annual per capita consumption at the rate mentioned by the Secretary would be only 7 lbs. smaller than in 1941.

Speaking of the limitation on packers' sales to civilians, the Secretary stated:

"Statistically, these limitation figures for the last three months of 1942 would mean an overall reduction of 21 per cent below the amount of red meat available to civilians in the last quarter of 1941. In actual operation, however, the order may not result in quite so great a cut, for adjustments will be made when necessary to allow for changes during the last year in the distribution pattern and in the wartime food requirements of different areas."

Some parts of the country, such as Washington and the war plant areas, where population has increased, may actually require more meat than last year. However, it will be difficult to make corresponding reductions in the amounts marketed in sections from which population has been siphoned by war. The Secretary indicated a direct ration plan is the only way to meet this problem.

The Foods Requirements Committee spent weeks gathering facts and seeking solutions to the meat problems, he

explained, and came to these conclusions:

"1.—We should arrange to share the meat supply with our fighting men and our Allies through limitation orders that will make available for military and lend-lease use 6,500,000,000 lbs., and will hold to 17,500,000,000 lbs. the amount of meat that can go to civilians during the year starting October 1.

"2.—We should arrange to share the 17,500,000,000 lbs. fairly among all civilians by rationing.

"3.—In the period before rationing can become effective, we should ask civilians to share fairly by voluntarily limiting consumption.

Supplies for Next Year

"In the coming year, there will be available to civilians 17,500,000,000 lbs. of dressed meat carcasses. There is a shrinkage of 10 per cent in converting dressed carcasses to retail cuts. Hence the supply of retail cuts will total 15,750,000,000 lbs. Dividing that by 52 gives us 303,000,000 lbs. a week.

"This is to be shared among 128,000,000 Americans not in the armed services. But babies and vegetarians eat no meat. Children, invalids, and old people eat less than adults and adolescents. So we calculate on some 14,000,000 half

rations of meat and 114,000,000 full rations, or a total of 121,000,000 full rations.

"We then arrive at the allowance for each adolescent and adult of normal meat eating habits by dividing the 121,000,000 full rations into 303,000,000 pounds. This gives us the figure of 2½ lbs. a person a week.

"Individuals must hold their consumption at this figure whether they eat at home or in public eating places. Public eating places in some sections may prefer some such device as a meatless day. We plan to consult with the trade groups of people managing public eating places and help them work out methods of enabling their patrons to stay within the sharing limits.

"Householders may use any method they prefer to hold consumption within the 2½ lbs. a person a week, Secretary Wickard said. However, if a family of four includes two infants and two adults, the weekly allowance should be 5 lbs., not 10."

Secretary Wickard said American farms in 1943 will produce and packing plants will handle over 24,000,000,000 lbs. of meat, a greater amount of meat than ever before in history. But the demand will be even greater than the huge supply.

"Three weeks ago, we estimated army, navy and lend-lease needs at 6,000,000,000 lbs. This has now gone to 6,500,000,000 lbs. Civilian consumers would take more than 21,000,000,000 lbs. if it were available. The total supply is 24,000,000,000 lbs. The total demand is 27,500,000,000 lbs. There must be sharing of the supply."

U.S. WARTIME MEAT SUPPLY

LAST YEAR (July 1, 1941, to June 30, 1942)

We produced 20 billion pounds of meat.

THIS YEAR (July 1, 1942, to June 30, 1943)

We are producing 24 billion pounds of meat.

Our allies and our armed forces must have at least 6 billion pounds of meat.

This will leave 18 billion pounds of meat this year for U. S. civilian use.

BELGIUM - 5 OZ.

GERMANY - 12 OZ.

UNITED STATES - 1 LB.

UNITED STATES - 2½ LBS. (Civilian Supply Per Person Per Week)

WEEKLY RATIONS

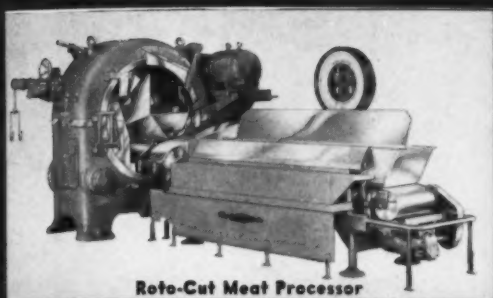
This means an average of 2½ lbs. per person per week. We had about this same amount of meat per person on the average during the ten year period of 1931-40. Because we must provide meat for our fighting men and our allies, civilians will have somewhat less meat this year than last year.

SOURCE: U.S. OFFICE OF WAR INFORMATION

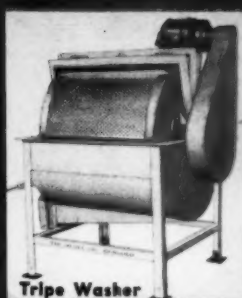
In this chart showing how the nation's demand for meat must be brought into balance with supply by reducing civilian meat consumption, total needs for the armed services and lend-lease are given at 6 billion lbs. and the amount available for civilians at 18 billion lbs. However, this week Secretary of Agriculture Wickard stated that government requirements would total 6,500,000,000 lbs., leaving only 17,500,000,000 lbs. for civilians. The chart was used in "Background on the Meat Situation," a leaflet distributed to livestock producers by the American Meat Institute.

Globe equipment satisfies ever

GLOBE EQUIPMENT ACCOMPLISHES ALL PACKINGHOUSE



Roto-Cut Meat Processor



Tripe Washer



Speedex Casing Flusher



Rolls and



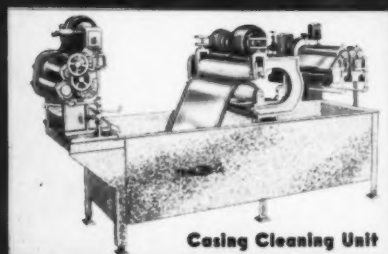
Pork Cutting Table



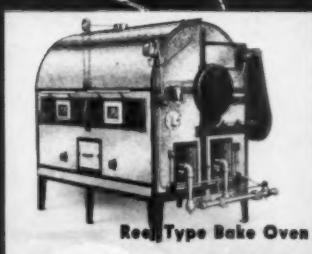
Bacon Packing Table



Canning



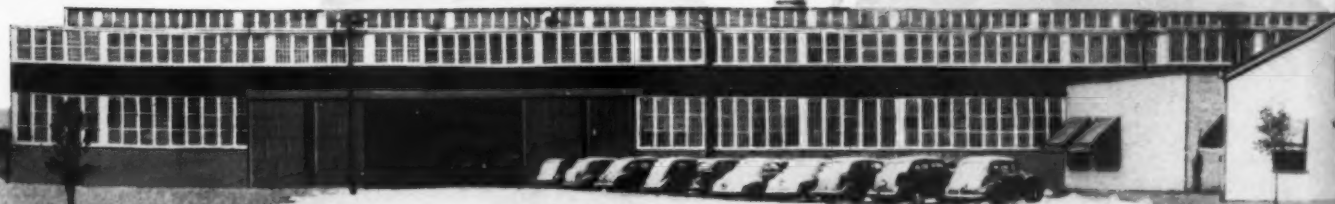
Casing Cleaning Unit



Real Type Bake Oven



Sausage Stuffer



THE GLOBE

4000 S. PRINCETON AVENUE

satisfies every packer

ACCOMPLISHES ALL PACKINGHOUSE OPERATIONS WITH



Speedex Casing
Flusher



Rails and Trolleys



Packing Table



Canning Line



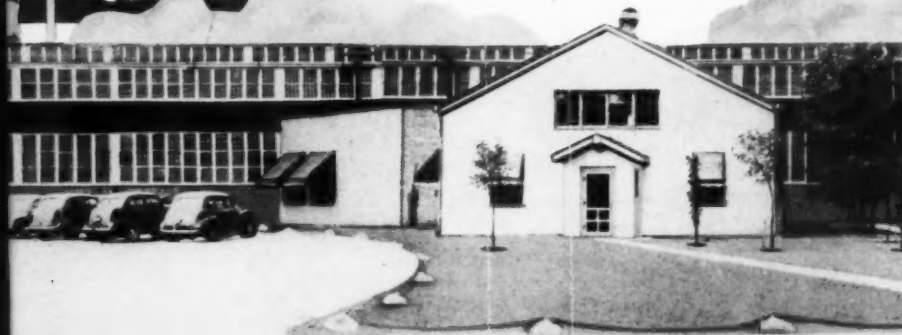
Sausage Stuffer



Char



Vacu



GLOBE COMPANY

1000 S. PRINCETON AVENUE

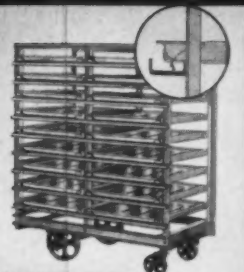
CHICAGO

ackinhouse requirement

ONS WITH EASE, EFFICIENCY AND ECONOMY



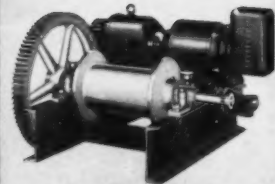
Charging Truck



Offal Pan Truck



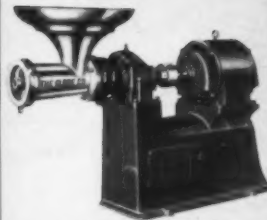
Vienna Sausage Conveyor



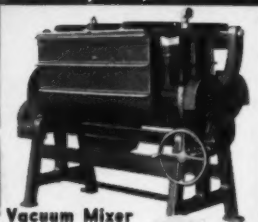
Electric Beef Hoist



Sausage Meat Truck



Meat Grinder



Vacuum Mixer



Refort Truck



Ham Boller



OMPANY

CHICAGO, ILLINOIS



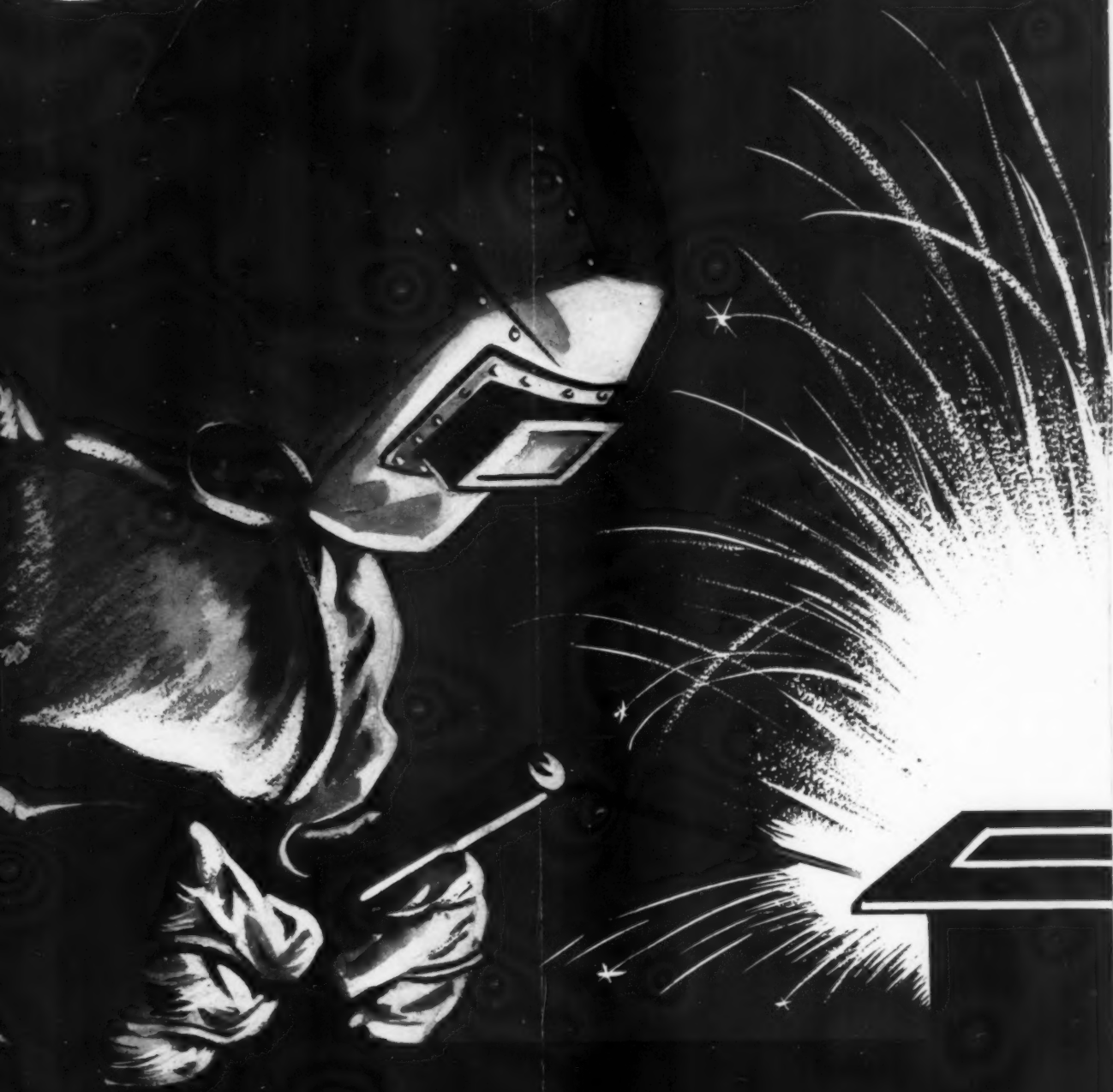
G

... WORLD

... PRODU

... 28 Y

GLOBE



. WORLD'S LARGEST MANUFACTURERS OF PACKINGHOUSE TRUCKS
. PRODUCERS OF THE WORLD-FAMOUS "ROTO-CUT" MEAT PROCESSOR
. 28 YEARS SERVING THE MEAT INDUSTRY

G

... WORLD
... PRODU
... 28 Y

GLOBE



. WORLD'S LARGEST MANUFACTURERS OF PACKINGHOUSE TRUCKS
. PRODUCERS OF THE WORLD-FAMOUS "ROTO-CUT" MEAT PROCESSOR
. 28 YEARS SERVING THE MEAT INDUSTRY

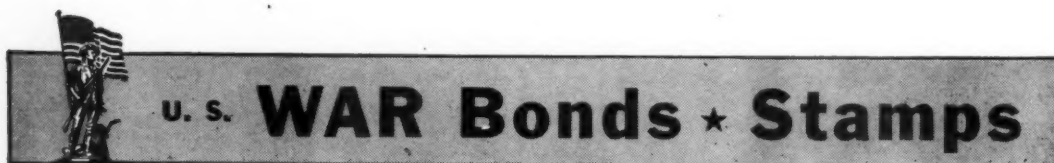


A FLAG EVERY PLANT SHOULD FLY

Meat packers and processors throughout the meat industry are cooperating whole-heartedly in the purchase of War Bonds and Stamps. The minute-man flag signifies full cooperation of both the company and its employees in this vital war effort.

The Globe Company is proud that it has earned the right to fly this flag by securing 100% participation of its employees in this systematic purchase of U. S. War Bonds.

Every meat packing concern and employee should be proud to participate in this important step to Victory.



H
S
A
the
deliv
sued
tion
with
and
ceedi
tiona
bill.
velt
in th
Hous
Pa
in th
ever,
appr
fixin
resul
cultu
stock
shall
The
tive
ment
ers i
admi
able
Ap
OPA
pork
and
proc
cons
mun
price
tions
be v
unde
ame
Wa
T
Pres
at A
itati
mid
wag
belo
ary
be n
ary
coul
T
ame
prov
be
the
farr
pari
the
farr
wou
to a
ity
lish
T
on
The

House Passes Inflation Bill; Safeguards Packers' Margins

AS Secretary of Agriculture Claude R. Wickard announced this week at Chicago that orders limiting the amount of meat that packers can deliver for civilian use will soon be issued by the Office of Price Administration (see page 36), Congress struggled with the problem of inflation control and the farm bloc appeared to be succeeding in pushing through an inflationary rather than an anti-inflation bill. It is possible that President Roosevelt will veto the legislation if enacted in the form in which it passed the House.

Packers' interests were safeguarded in the "anti-inflation" measure, however, by an amendment in the House-approved bill providing that "in the fixing of maximum prices on products resulting from the processing of agricultural commodities, including livestock, a fair and reasonable margin shall be allowed for such processing." The amendment's sponsor, Representative Harris, told the House the amendment was designed "to keep little packers in business, by instructing the price administration to keep open a reasonable margin of profit."

Apparently, if the bill becomes law, OPA must adjust packers' ceilings on pork, beef, veal and lamb so that a fair and reasonable margin is allowed for processing; this would probably mean considerably higher wholesale maximums on all meat products since their prices would have to be in proper relationship to livestock prices, which would be virtually pegged at the 1942 highs under the inflationary Brown-Thomas amendment.

Wage Increases Allowed

The bill, which would permit the President to stabilize prices and wages at August 15 levels—within certain limitations—was passed by the House at midweek. Under its wage provision, wages and salaries could not be reduced below their highest rate between January 1 and September 15; increases could be made up to 15 per cent above January 1, 1941 levels, and gross inequities could be adjusted.

The inflationary Brown-Thomas amendment added to the House bill provides that farm labor costs should be included in computing parity for the purpose of establishing ceilings on farm prices. This new conception of parity—which stretches a little farther the seemingly elastic ideal of what farm purchasing power should be—would mean that farm prices could rise to about 112.5 per cent of present parity before price ceilings could be established over them.

The bill also provides that no ceiling on farm products should be set at less

than 100 per cent of the new parity (112.5 per cent of the old) or lower than the highest price between January 1 and September 15, 1942. This would mean that the ceiling price for the best hogs (which are now considerably above both the old and proposed parity levels) could not be lower than \$15.30, Chicago basis, the highest price in 1942. Moreover, the ceiling on beef cattle, if any, would be governed by the highest prices paid this year since these have been consistently above parity, whether figured on the old or new basis.

Another provision of the bill would provide for a floor of 90 per cent of parity on prices of corn, hogs and other farm commodities through an increase in limit on Commodity Corporation Loans. Under the labor-cost-plus definition of parity, the loan limit on a number of farm commodities would be about 101 per cent of the present parity,

rather than the current 85 per cent.

There is some possibility of compromising the Brown-Thomas amendment in the Senate with a provision requiring the President to modify the ceiling on a commodity "where, because of increased labor or other cost to the producers of such agricultural commodity, the maximum prices so established will result in gross inequities."

CERTIFICATE FOR TIRES

An ODT certificate of war necessity will be an additional requirement to be met by truck operators seeking tires under the rationing program, the Office of Price Administration announces. However, possession of the ODT certificate will not necessarily make the vehicle eligible for tires, it is stated.

Between now and November 15, when the certificate of necessity order becomes effective, the OPA will require those seeking rationed tires to present the certificate, as well as records showing compliance with mileage limitations which have been issued by the Office of Defense Transportation.

PACKERS WILL HELP CONSUMERS STRETCH MEATS FARTHER

THE following statement on the cut in civilian meat distribution was issued this week by the American Meat Institute:

"The meat packing industry, of course, is in entire accord with Secretary Wickard's announced plans designed to bring about an ample supply of meat for our armed forces, our fighting Allies and still leave substantial quantities for domestic distribution. It is due to the foresightedness of Secretary Wickard in urging increased production of livestock that we now find ourselves in a fortunate position with respect to supplies of meat.

"According to government estimates the civilian population of the United States will have available for consumption during the current fiscal year (June, 1942 to July, 1943) a quantity of meat which will provide for every man, woman and child in the country only about 7 lbs. less yearly than was available for the civilian population during the previous year (1941 to 1942). This means a difference of less than a bite a day.

"It is true that the consumer may not find everywhere, at every time, the exact kind and cut of meat he normally would prefer, but there will be other kinds and cuts of meat available and it should be remembered that all meat contains the same essential nutrients. Frequently the thickness of a knife blade separates a cut in good demand from a cut about which the homemaker, through no fault of her own, knows little. We intend to assist the government's plans by bringing to the public's attention the virtues of these kinds and cuts and ways of preparing them in tasty dishes, as well as ways of "stretching" meat in times of undersupply; making the most of meat by making one pound look like two, for example.

"Even though supplies available for civilian consumption will be approximately the same as during the last decade, the potential demand is for a much larger quantity. This is what the government has in mind. We believe with Secretary Wickard that the American consumer gladly will cooperate so that our armed forces and our fighting Allies may have the meat they need and must have.

"The meat packing industry will do everything within its power to strengthen the government's plans and to make them as workable and as practicable as possible. Now, as heretofore, technicians of the meat industry are happy to co-operate with the Food Requirements Committee of the War Production Board and other branches of the government in plans designed to encourage the production of livestock, assure meat for war uses and at the same time get into distribution a nutritionally-adequate supply of meat for domestic consumers."



Recent WPB and OPA Orders Affecting the Meat Industry



LIMITATION Order L-197 prohibiting the use of new or second-hand steel shipping drums for packaging lard, grease, tallow and other products, effective November 14 (see *THE NATIONAL PROVISIONER* of September 19, page 27) is already causing considerable difficulty among packers, particularly the smaller ones, who use the drums for tallows and greases.

In recent days the War Production Board, Office of Price Administration and other war agencies have issued the following orders and statements affecting the meat industry:

FATS AND OILS.—Limitations on uses of fats and oils, to permit building a reserve, were ordered this week by WPB in a revision of Order M-71. While almost all animal and vegetable fats and oils are covered by the order (except butter, wool greases and a few others) lard, rendered pork fat, grease oil and fatty acids are not subject to the specific provisions of the order which set up use restrictions. Use of fats and oils in manufacture of edible finished products, such as shortening, mayonnaise, salad dressing, etc., is limited to 90 per cent of the amount used, by quarters, of the average of the corresponding quarters of 1940 and 1941.

Special exception is made for margarine, which is given a quota of 110 per cent. Soap, excluding that made from domestic vegetable oil foots, is given a quota of 90 per cent; vegetable oil foots may be used up to 119 per cent of the base period consumption.

FUEL OIL.—Complete denial of rations of fuel oil for heating in commercial and industrial establishments which possess facilities for converting their furnaces to coal, was announced this week by Paul M. O'Leary, deputy OPA administrator. Materials are available for converting furnaces for coal burning. Commercial and industrial establishments will be required to report on the convertibility of their oil furnaces when they register for fuel oil rations and rationing boards will have the advice of experts in determining if such establishments should be denied rations. Oil rations will also be denied to the extent to which standby facilities that use fuels other than oil are usable.

RATION BOOK.—The first of four all-purpose ration books has been placed in the hands of the printer by OPA. The book contains 192 coupons on eight pages, each page of separate color and each coupon separately designated by number and letter. The design makes it

possible to use the book for straight coupon rationing, such as that employed for sugar, or under the point system in which the consumer may spend his ration on various grades and kinds of a general type of commodity; 150,000,000 of the new books will be available for distribution before Christmas. Values will be assigned to the new books, both as to commodity and units, as new rationing programs are begun.

SUGAR.—Under Amendment 12 to Rationing Order 3, meat processors who manufacture products delivered by another firm to the Army and Navy, may obtain certificates in weight value equal to the amount of sugar used in the products, provided that they are operating under contract with the Army-Navy contractor, manufacture the meats in conformance with Army-Navy contract specifications and completely process the products except for packaging.

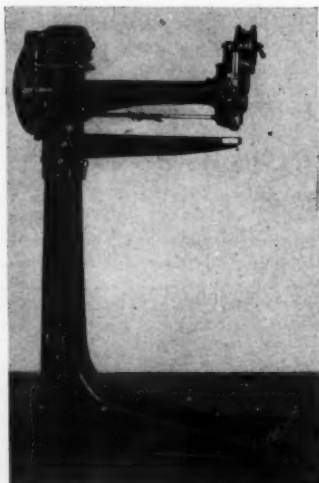
INFORMATION.—The War Production Board this week urged businessmen that whenever they wish to obtain information from WPB they should go to their regional or field offices before coming to Washington.

HAMS.—Under Amendment 20 to Supplementary Regulation 14 to GMPR, retailers of Smithfield and Virginia long-cure hams may add to their ceilings the price increases passed on to them by their suppliers, provided the increases are not greater than 3c per lb. and the resulting maximum prices not in excess of 60c per lb.

Readily Opened for Inspection Quickly Re-Sealed

More and more Packers are recognizing the advantages of shipping their products in the

BLISS WIRE-LOCK SEAL BOX



Bliss Heavy Duty Box Stitcher

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the

BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.
Boston, 185 Summer St.

Philadelphia, Bourse Bldg.
Cincinnati, 3441 St. Johns Place



Bliss Wire-Lock Seal Box

This advertisement sponsored and paid for by the members of the

**NATURAL
CASING
INSTITUTE:**

Armen Berry Casing Co.,
Inc.

Brand Bros., Inc.

The Brecht Corp.

Canada Casing Co. of Ill.

Casing Importing Co., Inc.

Early & Moor, Inc.

Fellerman & Newman Cas-
ing Co.

Fulton Casing & Supply Co.

Hamburg Casing Co.

Independent Casing Co.

Interstate Casing Corp.

Jones & Gazarian, Inc.

N. Kapilow & Company

Lavery Novak & Co.

Berth. Levi & Company

Harry Levi & Company

Massachusetts Importing
Co.

Mongolia Importing Co.,
Inc.

Oppenheimer Casing Com-
pany

S. Oppenheimer & Com-
pany

Patent Casing Company

Standard Casing Company

**There are
130,000,000
REASONS
Why...**

... you should

**BUY WAR
SAVINGS
BONDS**

—and you're one of them!

YES, you—and your loved ones—are the best reasons in the world why you should put every possible dollar into United States War Savings Bonds! Those dollars will supply the materials with which this war is going to be won!

NATURAL CASING INSTITUTE

★ 4710 S. ADA STREET ★ CHICAGO, ILL. ★



GOBEL ARMY SAUSAGE CANNED IN ANOTHER PLANT

Lieut. C. S. Hallett, U. S. Army Veterinary Corps, of New York port of embarkation under Lt. Col. F. C. Hershberger, is shown here making a final check-up on shipment of Adolf Gobel Vienna style sausage being forwarded to another plant for canning and eventually destined for Army consumption.

This product is packed in 125-lb. thin plywood wired boxes and in 60-lb. corrugated cartons, 350 test. At the canning plant they are vacuum-packed in 1½-lb. tins and can be stored or shipped anywhere without refrigeration. Formula conforms to strict army specifications and manufacture is supervised by army inspectors from the kill right through to the final process.

WAGE PRACTICES CHANGED BY F. D. R. ORDER

By executive order of the President, effective October 1, firms supplying products to the armed forces or for lend-lease may be relieved of several wage practices that have become common in recent years. Saturday and Sunday work, as such, shall not command a premium wage. Work on holidays other than six recognized holidays designated by the President shall not call for premium wages or extra compensation. Work on the six holidays shall be paid for at time-and-one-half.

The order also provides that employees shall not be paid more than time-and-one-half for work in excess of eight hours per day, 40 hours a week; or for work on the sixth consecutive day. On the seventh consecutive day, employees shall be paid double time.

MANPOWER PROBLEMS

Manpower problems growing out of increased demands for war production will be discussed in a "Manpower Conference" to be held September 29 and 30 at Hotel Pennsylvania, New York, under auspices of the American Management Association. Included as speakers are Fowler Harper, deputy chairman of the War Manpower Commission and Major General Lewis B. Hershey, Director of Selective Service.

IMMEDIATE DELIVERY



ON GEBHARDT REFRIGERATION

It is our job to install GEBHARDT refrigeration to replace ineffective, unsafe, worn-out pipe coils, brine tanks,

brine spray systems or unit coolers. We can supply GEBHARDTS, complete with automatic controls, piping and fittings. Write or wire today.

ADVANCED ENGINEERING CORPORATION

2646 WEST FOND DU LAC AVENUE - MILWAUKEE, WISCONSIN

PACKING FOR ARMY OR LEND-LEASE?

Here's how **ZIPP Casings**:

1. Packed pork sausage better for less
2. Saved 4 ways on canning!

1.

Those five-pound packages of pork sausage meat used to go to war in cloth bags. Now many of them go in Heavy Duty ZIPP Casings which are readily available and cost less than $\frac{1}{2}$ c per pound of meat.

ZIPP Heavy Duty Casings are sanitary, won't weaken from penetration of moisture or fat, and can be most attractively printed. Ask for experimental samples!



Visit us in
BOOTH 8
Meat Packers
Convention

2.

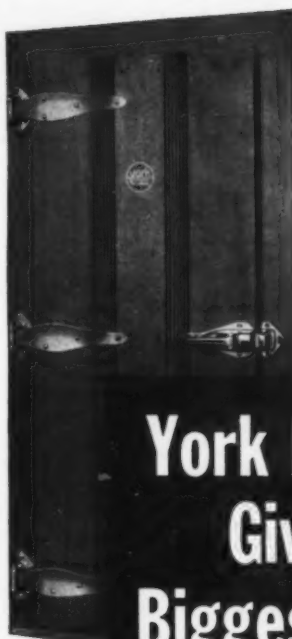
Canning sausage with ZIPP Casings saves money four ways: First, you pay less for ZIPP Casings. Second, you save because ZIPP Casings are uniform in diameter and length . . . eliminate the need for frequent weighing. Third, ZIPP Casings being straight as the sides of the can, they eliminate broken pieces and wasted space. Fourth, there are no ends to pick . . . no loss of meat or labor.

As a bonus you get a better product because ZIPP Casings promote better smoking and form no "crust." Ask for experimental samples!

IDENTIFICATION, INC.

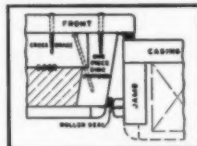
4541 N. Ravenswood Ave.

Chicago, Illinois



York Features Give the Biggest Future

When you buy refrigerator doors, you expect them to last a long time. York doors stand up, retain original insulating, sealing and operating efficiency longer because of correct design, generous use of top-grade materials, rugged hinges, skilled craftsmanship . . . and these exclusive York features:



PATENTED ROLLER-SEAL. The York double seal provides two tough, pliable gaskets with sponge rubber cores and moisture-proof, grease-proof, wear-resisting coverings.

The outer gasket overlaps and compresses tightly against the face of the door-frame. The Roller-Seal or inner gasket is brought to bear against a wood sealing strip with a rolling and wedging action that insures a leak-proof seal through the years.

ROLLER-SEAL LATCH. A new latch combines finger-tip control with extreme ruggedness and modern styling . . . easy to operate and good looking . . . all exposed parts subject to wear made of stainless steel.

York Roller-Seal Doors are available for every type of refrigeration service, cooler, freezer and sharp freezer doors, vestibule doors, track doors.

York Ice Machinery Corporation,
York, Pennsylvania.



YORK

REFRIGERATION AND
AIR CONDITIONING

"Headquarters for Mechanical Cooling Since 1885"

"KEEP'EM FLYING!"

ODT Warns Pinch in Refrigerated Space Near; Efficient Use Urged

WARNING that a pinch impends in refrigerated storage space required to preserve perishable foods, the Office of Defense Transportation this week appealed to operators and users of refrigerated warehouses to utilize cold storage facilities as efficiently as possible. The Pacific Coast and Mississippi Valley from Canada to Texas probably will face a shortage of freezer space—zero and below—to store meats and poultry.

Specifically, ODT also predicted that

New England, the Hudson River Valley and the Virginia-Maryland area may expect a shortage of cooler space—space maintained at a temperature of about 30 degs.—for storage of large fruit crops, especially apples, and the Boston area may be squeezed for freezer facilities to handle fish.

ODT officials called attention to the fact that the war had produced the greatest demand for refrigerated space in history at a time when scarcity of critical materials prevented any consid-

erable expansion in refrigerating facilities.

With the period of autumn peak demands approaching, the ODT announced that total current occupancy of refrigerated warehouses is not materially greater than the percentage of occupancy a year ago, but that anticipated demand for space shows a marked increase. The problem is to coordinate the use of storage and transportation facilities in such a way that refrigerated storage space will be available to various sections of the country at the times it is needed. Shortages of space may develop in one area while warehouse space elsewhere is idle.

Disclosing that butter production and requirements for space for the storage of frozen pork had to date been considerably smaller than anticipated, the ODT said the refrigerated storage situation is slightly more favorable than was expected. The office warned, however, that a squeeze would come shortly.

Storage Practices

The vital role which refrigerated warehousing must play in the war requires that the entire cycle of production, transportation, processing and storage be highly coordinated and synchronized, the ODT declared. Storage points for various products must bear a direct relation to the end-use or ultimate destination, ODT said. Products to be processed should be stored in warehouses best situated in respect to processing plants, and products already processed and packed for market distribution or export should be stored at storage-in-transit and terminal points. Concentration of holdings should be avoided and broad distribution planned.

The ODT appealed for cooperation from shippers and carriers, urging that back-hauls, cross-hauls, and all unnecessary shipping or trucking be avoided and that storage business be placed most effectively in relation to the warehouse space and transportation.

Citing war-born factors which have intensified cold storage problems, the ODT reported an increase in production of perishable foods to meet military, civilian and lend-lease requirements. Simultaneously the scarcity of tin has curtailed preservation by canning, and lack of building materials has made impossible the construction of additional warehouses. Peak holdings in excess of five billion lbs. of food products are protected.

Government agencies now are the principal buyers and storers of both raw and processed food products, the ODT pointed out. The uncertainty of the rate at which food can be shipped by the government to its allies injects another complicating factor.

The ODT pointed out that war conditions have greatly accelerated the trend of demand from cooler space to freezer space. Preservation by freezing has come into increasing use as the result of developments in freezing and storage methods.

Officials described as disappointing



★ YOU are cordially invited to visit us at our booth at the Drake Hotel any time from October 2 to 6...

BOOTH 67

Earl Hill, our nationally known expert on packing house slicing, will be on hand to explain the best and most profitable system of slicing bacon and dried beef, and to discuss proper maintenance of your equipment to "keep it slicing" for the duration.

U. S. SLICING MACHINE COMPANY

★ ★ LA PORTE, INDIANA ★ ★



EARL HILL

KNOW YOUR



OF WET SURFACE MAINTENANCE

Paint, Protect, Preserve

WALLS AND MACHINERY WET OR DRY

Stop deterioration due to moisture and oxidation—eliminate bacterial and fungus growth*—change*rust, dampness and dingy to glistening porcelain-like surface by applying amazing new

Damp-Tex Enamel. Damp-Tex adheres to any wet surface, helps force out moisture, then dries into a tough glossy film that lasts for years despite constant washing.

**WITHOUT LOSS OF
TIME OR PRODUCTION**

**FINISH THAT LOOKS
LIKE PORCELAIN!**

Quickly

WITH A

Quality

**Use Damp-Tex At Our Risk!
MONEY-BACK GUARANTEE OFFER**

On your initial order we will ship one gallon of Damp-Tex at \$4.95, or five gallons or more at \$4.85 per gallon. Freight allowed 5 gals. or more. Points West of Rockies, add 25c per gallon.

We guarantee that when applied according to directions, Damp-Tex will do everything we claim for it, or upon notification we will give you shipping instructions for unused balance, and cancel charge for amount used, or if paid for, money will be refunded.

* Pre-treated Damp-Tex 10c per gallon extra.

**MAIL COUPON FOR
TRIAL
ORDER**

STEELCOTE MFG. CO., ST. LOUIS, MO.
Please ship at once

Gals. Damp-Tex @
under your money-back guarantee

\$4.95 for one gallon
\$4.85 per gallon in 5 gallon cans
on 5 gallons or more.

COMPANY

INDIVIDUAL

CITY

STATE

*Points west
of Rockies
add 25c
per gal

One Coat Covers • Resists Action of Alkali, Acid, Alcohol, Gases, & Steam • Used in Over 3000 Plants.

Will Not Crack, Peel, Check, Sag or Fade. Comes in White or Color • Dries Dust Free in 1 Hour • Hard Overnight.

Sticks to Wood, Metal, Concrete, Plaster, or Masonry • Will not taint food Products.

One Gallon Covers Approximately 350 Square Feet of Porous Surface, 450 Square Feet of Smooth Wood or Metal.

Self-Levelling • Dries Free of Brush Marks. May Also Be Sprayed.

the results of ODT's appeal some months ago for the conversion of 11,500,000 cu. ft. of cooler space to freezer space in refrigerated warehouses. Only about 35 per cent of this requested conversion has been effected. It is expected that the necessary addition of insulation and coils to existing cooler facilities will continue to be made, but this further increase of freezer space will come too late to meet September-November peak demands.

Provisioner Now Receiving Requests for Annual Guide

Copies of the 1942 Annual Meat Packers Guide, recently acquired by THE NATIONAL PROVISIONER, are still available for meat plant general managers and company officials, purchasing agents or buyers, superintendents and engineers who may not have received a copy. Qualified persons should request the 1942 Guide on their company letterhead; requests are also being received for the 1943 edition, to be published in May, 1943.

Frank N. Davis, founder and former publisher of the Guide, has rejoined THE NATIONAL PROVISIONER and will serve in a special sales capacity on the staff of the Provisioner and the Annual Meat Packers Guide. In his new capacity he will greet his many packer and supplier friends at the American Meat Institute convention.

Various Methods Used To Cut Truck Mileage

Reduction of delivery truck mileage by 25 per cent compared with 1941, in addition to the mileage decrease brought about by the elimination of "call-backs" and special deliveries, is the problem facing meat packing plants under ODT orders.

Several measures have been adopted by various packing firms in meeting the demand for reduced delivery truck use, the American Meat Institute reports. Unprofitable sales routes have been eliminated and unprofitable accounts discontinued. Reduction in route coverage to every-other-day, or even less frequently, has been general. Loading of trucks to capacity has been a help. Leasing of equipment under ODT orders 13 and 17 is being tried, as well as the practice of using other carriers.

A check-up of its sales routes by one packing firm revealed that four of the 35 were not profitable and that two of the remaining 31 routes were borderline cases. Cutting off the unprofitable routes automatically reduced mileage 12 per cent on the trucks and resulted in reduced mileage on salesmen's cars.

A number of packing firms are making no more than three truck deliveries a week on routes formerly covered four and five times. Routes previously covered two and three times a week also are being reduced. In some cases it has been possible to realize the full 25 per

cent cut through the reduction in route coverage.

Elimination of unprofitable accounts, or accounts taking small amounts per order, has been a good method of reducing mileage and also of cutting selling expense. The same has been true of isolated accounts. Loading trucks to capacity at the beginning of the trip, under ODT orders, has resulted in considerable mileage saving. Previously, half-loading of trucks was rather general. Now fewer trucks are required to move the same tonnage of meat.

Under ODT orders 13 and 17, packers owning trucks are required, prior to the departure of an empty truck, to try to lease it to another party for a return load. Under this order the return mileage, while leased, does not apply to current mileage in figuring the 25 per cent reduction.

In some instances packers have found it practical to reduce delivery truck mileage by using the equipment of other carriers. In one case, customers on discontinued truck routes are sending their orders by mail and are receiving shipments by rail. There has been a reduction in truck mileage through discontinuing the operation of "feeder" trucks supplying route trucks and substituting rail shipments to be picked up by the delivery drivers.

Buy War Bonds and Stamps.

VISIT
Sayer & Company's
CONVENTION HEADQUARTERS

Suite 301-302

DRAKE HOTEL • CHICAGO • OCT. 2-6

Sayer & Company
INC.

Sausage Casings

195 WILSON AVE., BROOKLYN, N. Y.

IT'S SO!...by "Mac the Meat Man"

POP-UP FOR SAUSAGE

MAPLEINE IS A LIQUID SEASONING FOR SAUSAGE... ACCENTS NATURAL MEAT FLAVORS!

LIFE SAVER for MEAT LOAF

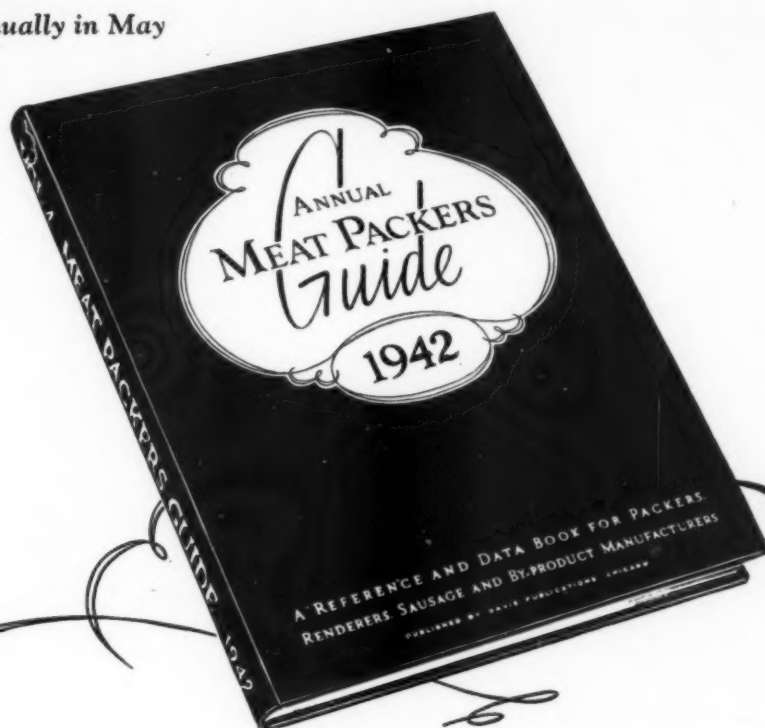
MAPLEINE HELPS YOU PRODUCE MEAT LOAVES WITH FINE FLAVOR - EVEN WHEN SPICES AND FLAVORS ARE SCARCE!



SPICE shortages affecting your business? You can spread spices and other seasonings with Mapleine. Accents natural meat flavors, brings out full flavor of spiced meat. Of course, you're interested. Send today for 14 free, profit-making formulas. Plus free try-out bottle Mapleine. Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat

Published annually in May



Now a
**NATIONAL PROVISIONER
PUBLICATION**

THE ANNUAL MEAT PACKERS GUIDE

*Reference and data book for meat packers, renderers,
sausage manufacturers and related manufacturing concerns*

The 1943 edition of the Packers Guide, to be edited and published by the staff of The National Provisioner, will be more comprehensive in scope and more useful to the meat industry than ever before.

The Annual Meat Packers Guide was conceived and produced to provide factual information, reference material and pertinent data for the meat packing industry and its related fields. It has fulfilled its function so well that it has already earned a well-deserved place in every packer's library. We

pledge our full ability and resources to production of even better Guides in the future.

The 1943 edition of the Annual Meat Packers Guide will be sent without charge to the following individuals in every plant of the meat industry: general managers and company officials, purchasing agents or buyers, superintendents and engineers. If your position qualifies you to receive the Guide, and you would like the 1943 edition, send your request on your company letterhead.

THE NATIONAL PROVISIONER

407 S. Dearborn Street

Chicago, Illinois

Up and down the MEAT TRAIL

Personalities and Events of the Week

Edward T. Buckley, 42, assistant manager of the transportation department of the Cudahy Packing Co., passed away recently in Chicago. Mr. Buckley, an attorney, was an expert in tax and transportation matters. He had been associated with the company for 22 years.

August Luer, 86, pioneer meat packer of Alton, Ill., died September 21. In spite of his age he made daily trips to visit his business interests until two days before his death. In addition to his interest in the Luer Packing Co., he was also active in Alton banking circles. In 1933 Mr. Luer was kidnaped and held for \$100,000 ransom. He was later released unharmed. Mrs. Luer, who was injured by the abductors, died in 1939.

Rudolph Hoebel, 59, well known in the Milwaukee meat trade for many years, died September 12. For the past six years he was with Cudahy Brothers Co. Previously he had been with Armour and Company, Schlumberger-Kurdle, and other packing firms in his 40 years in the trade.

The many friends of G. A. Althaus, popular vice president of Oscar Mayer & Co., Chicago, sympathize with him in the loss of his father, J. Althaus, who died Wednesday in St. Louis at the age of 82. The funeral was to be held in St. Louis late this week.

A governmental proposal to use Kansas City, Mo., as a test community for meatless days has been abandoned, Mrs. Ursula Genung Walker, representing the OPA, announced last week. Vigorous protests by the local meat packing industry and livestock feeders ended the proposal. Leaders in the industry said the meat shortage was only temporary.

George Forster, sr., president of Fuhrman and Forster, Chicago sausage firm, recently celebrated his seventy-fifth birthday by being on the job as usual. Greetings, flowers and gifts from friends and employees filled his office. Mr. Forster is the only surviving founder of the firm, which is now in its forty-fifth year. He is the father of Arthur, George, jr., and Lawrence, all well known in the Chicago meat trade.

The A. C. Hunt Co., Springfield, Mass., meat packer, will devote its entire efforts to war orders and will not cater to retail stores, it was announced by Ralph S. Steadman, president.

William G. Tapert, 73, veteran Sault Ste. Marie, Mich., meat packer, died last week. In his earlier years Mr. Tapert was connected with the Cornwell Beef Co. and was manager for seven years after the plant was purchased by Swift & Company. In recent years he had been associated with his son, Clarence, in the Tapert Specialty Co.

Col. R. A. Isker of the Chicago Quartermaster Depot will be a speaker October 6 at the afternoon session of the National Restaurant Association's wartime emergency conference, Palmer House, Chicago.

Otto A. Kerber, 85, retired founder of the Kerber Packing Co., Elgin, Ill., died on September 23 at Aurora, Ill. He had been a resident of Elgin since 1883. Surviving are his wife, a son and two daughters.

A need for 100 men for the slaughter and processing of livestock now available is reported from the Spokane, Wash., branch of Armour and Company by E. J. Strecker, plant superintendent. He said that the employment of women in the plant has about reached its peak.

One of the oldest established industries in North Sacramento, Cal., is the C. Swanston and Son meat packing plant. The firm is 56 years old and is now owned by Robert Swanston.

An experiment to demonstrate that eating habits can be changed was conducted recently at a luncheon of chamber of commerce directors at the Swift & Company plant in Kansas City, Mo. Directors accustomed to prime and fancy cuts were served some commercial grades of meat other than what the army is now buying.

The attraction of his favorite baseball team, the St. Louis Cardinals, caused C. A. Kalbfleisch, Pittsburgh district manager of the St. Louis Independent Packing Co., to spend the weekend of September 20 in the Missouri metropolis.


W. S. Parker, general manager of the Swift & Company plant, St. Joseph, Mo., is chairman of the scrap metal drive in northwest Missouri industrial plants.

Officials of the Commercial Credit Co., Baltimore, one of the largest commercial and industrial financing organizations, confirmed this week that the firm is acquiring an interest in the Agar Packing & Provision Corp., Chicago. The CCC executive said acquisition of the interest in Agar is in furtherance of a program in which the credit company will devote a portion of its resources to investments in enterprises connected with war production or related activities. The Agar company has sold much meat to the government during the past year.



SAUSAGE TRUCK ENLISTS IN BOND DRIVE

Following three days' use by the U. S. Treasury Department for display purposes, this red, white, and blue truck of the Slotkowski Sausage Co., Chicago, is again in regular sales and delivery service. Color arrangement, as suggested by the Treasury, is blue at top, white in center and red at bottom. The lower section also depicts a Commando raid. Joseph Slotkowski, shown in the photo, founded his firm nearly 25 years ago. The truck is an International, with a Marion refrigerator body.



*The word of a Fearn
representative commands respect throughout
the Meat Industry. Talk with any of these
Fearn experts at the Meat Packers' Convention.*

*Our Hospitality Headquarters are
located in the Drake Hotel, Suite 972.*



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.

More Ceiling Changes for Southern Packers

In addition to those Southern meat packing companies listed in THE NATIONAL PROVISIONER of September 19 as having been granted relief by the Office of Price Administration from abnormally low ceilings under MPR 148, which were based on peanut fed or soft hogs, OPA has given similar adjustments to other processors in the same area. Old Fort Provision Co., Walterboro, S. C., has been given permission to charge the maximums listed below during the April 1 to November 30 period each year:

	Cents per pound
Pork loins, fresh.....	29½
Pork hams, fresh.....	28
Picnic hams, smoked.....	27
Regular hams, smoked.....	31
Skinned hams, smoked.....	32
Pork shoulder, fresh.....	26½
Pork shoulder, smoked.....	28
Boiled ham.....	50

December 1 to March 31 maximums are to be based on MPR 148.

Under similar conditions and restrictions the Haas-Davis Packing Co., Mobile, Ala., will be allowed to use the following maximums:

	Cents per pound
Pork loins, 8/10.....	29½
Pork loins, 10/12.....	29½
Pork loins, 12/15.....	29½
Pork loins, 15/up.....	27½
Boston butts.....	29½
Fresh pork shoulders.....	26½
Green picnics.....	25
Regular pork trimmings.....	22
Fresh back fat.....	14

Smoked skinned hams, 8/15.....	33
Smoked skinned hams, 15/18.....	32
Smoked skinned hams, 18/20.....	30
Smoked skinned hams, 20/25.....	29
Picnics, shankless 3/7.....	28
Picnics, regular, 3/7.....	27
Picnics, regular, 5/10.....	27
1st grade bacon, 6/12.....	28
2nd grade bacon, 6/12.....	27
3rd grade bacon, 10/14.....	26
Headless bacon.....	29
1st grade sliced bacon.....	33
2nd grade sliced bacon.....	32
3rd grade sliced bacon.....	31
S. P. picnics, all averages.....	24
S. P. shoulders, all averages.....	25½

OPA has set the following seasonal ceilings for the Georgia Packing Co., Thomasville, Ga.:

	Cents per pound
Pork loins, 6/12 avg.....	29½
Green regular hams, 8/10 avg.....	28
Green skinned hams, 10/20 avg.....	29
Green skinned shoulders, 6/15.....	27
Green regular shoulders, 8/16 avg.....	26
Green picnics, 4/8 avg.....	24½
Green Boston butts, 4/8 avg.....	29½
Smoked regular hams, 8/16 avg.....	32
Smoked skinned hams, 10/20 avg.....	32½
Smoked skinned hams, 20/25 avg.....	31
Smoked short shank picnics, 6/10.....	28½
Smoked Boston butts, 2/6 avg.....	34
Smoked bacon, 8/16 avg.....	25
Boiled hams, boneless.....	49
Boneless Visking hams, smoked.....	40½
Bar-B-Que ham, boneless.....	52

The following seasonal maximums have been established for the Seeger Packing Co., Montgomery, Ala.

	Cents per pound
Pork regular hams.....	29
Pork skinned hams.....	30
Smoked regular hams.....	32
Smoked skinned hams.....	32
Baked hams (bone in).....	48
Boiled hams.....	49½
Barbecue hams.....	52
Pork skinned shoulders.....	26½
Boston butts.....	28½
Smoked picnics.....	27
Pork loins.....	29
Breakfast bacon.....	25
Native breakfast bacon.....	20½

PRIORITIES ON TANKCARS

A system of priorities to govern the use of tankcars, giving top rating to movement of materials for the armed services or lend-lease, second for transport of foods, fats and oils and chemicals and third and lower ratings to fuel oil and other petroleum supplies will be set up by the Office of Defense Transportation, under WPB order. The step was made necessary by the huge load of oil products in overland transport which has threatened to impede movement of seasonal and essential vegetable oils, fats and other products.

While about 1,500 cars will have to be taken from petroleum service under the priority setup, as far as possible these will be diverted from the total in use transporting gasoline to the Midwest, Southwest, far West and Northwest rather than from the cars being employed in shipping oil from West to East.

ODT is expected to announce details of the control setup soon; it may involve use of permits similar to those governing movement of rail freight to ports and grain to storage at terminals.

BUY—BUY—BUY—BUY—BUY

Invest in Victory! Buy United States War Bonds and Stamps.



REPAIR BROKEN FLOORS NOW WITH CLEVE-O-CEMENT

Broken, rutted, crumbling cement floors are a production hazard that should not be neglected. Repair with Cleve-O-Cement, the time-tested and proved floor patching material. Cleve-O-Cement is NOT an asphalt composition but entirely different in molecular structure and exactly suited to withstand the detrimental effects of milk plant and packing house conditions. Dries hard as flint overnight and stronger in 24 hours than ordinary cement in 28 days. Not affected by freezing temperature, lactic acid, moisture. Won't crumble, crack or dust. Inspect your floors today, then write for details about the Cleve-O-Cement Free Test Offer.

The Midland Paint & Varnish Co.
9119 Reno Avenue, Cleveland, Ohio

CLEVE-O-CEMENT

DURING THE CONVENTION
*You are cordially invited
to make yourself at home
at our Headquarters in the*

DRAKE HOTEL
SUITE 739-740-741

THE
CASING HOUSE
BERTH. LEVI & Co., INC.
ESTABLISHED 1842

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

Announcing:
THE LATEST
PHIL HANTOVER INNOVATION
*A New Sanitary, Durable,
 Sausage Stuffing Table*

VITROLITE TOP

(fashioned by Libbey-Owens-Ford especially for the Meat Packing Industry). A solid maple table construction will answer your immediate needs — NO PRIORITY PROBLEMS.

SEE IT AT OUR BOOTH
*During the American
 Meat Institute Convention*

PHIL HANTOVER, INC.

"HOUSE OF PRES-TEEGE"

1817 Baltimore Ave. - - Kansas City, Mo.



ADELMANN
HAM BOILERS

Assure perfect shape and appearance, plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
 European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gallis & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

CANNED MEATS — "PANTRY PALS"



We are in a position to fill orders promptly for
**MEAT PRODUCTS OF
 THE HIGHEST QUALITY**

STAHL-MEYER, INC., New York City, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

WELCOME

TO THE PACKERS' CONVENTION

In the belief that the very serious business of this war-year should be relieved by the pleasure of renewing old friendships . . . and forming new ones . . . we cordially invite you to visit us at our

Booth No. 9

**and also at our headquarters
 in the Drake Hotel**



The Drive towards Victory has this year blocked out our customary display of fancy sausage, hams, bacons and meat specialties. We gladly yield to the government's request that such non-essential manufacture of food products be discontinued for the duration.

However, the expert knowledge of meat processing which, in past years, these displays have served to illustrate, is still available to all our friends. Please call on us!

**H. J. MAYER
 & SONS COMPANY**

**6819-27 S. Ashland Avenue
 Chicago, Illinois**

Canadian Sales Office: 159 Bay Street, Toronto
 Canadian Plant: Windsor, Ontario

"The Man Who Knows"



"The Man You Know"

Convention Exhibits

(Continued from page 30.)

and the Breidert Air-X-Haustor will be shown to conventioners at the Anemostat exhibit. V. Floyd Self will be in charge and will be assisted by Harry Himelblau, Alex Byfield, M. P. Burt and G. V. Zintel, all of Himelblau, Byfield & Co., Chicago.

48. CENTRAL STATES PAPER & BAG CO.—Bags for packing export and domestic lard, meat bags, bulk pork sausage liners and special tub liners will be shown. M. L. Abramson will be in charge, assisted by Bob Berkenfield, E. D. Abramson and S. L. Abramson.

49-50. MILPRINT, INC.—Packaging developments, particularly in connection with the use of cellophane, will be a feature of the display at the Milprint booth. Also, a new non-metal container for lard may be shown. Those in attendance will include Lester Zimmerman, Harry Jones, Cliff Williams, Hugo Heller, jr., Russ Faulkner, Willard Meyer, Paul Hultkrans, Bill Bain, Bob Hart and J. A. Baker.

51. CONTINENTAL ELECTRIC CO.—At least four types of electric motors will be exhibited by Continental. A. A. Hess will be present to talk with packer conventioners.

52. H. P. SMITH PAPER CO.—A complete line of packer papers, such as loin wraps, 31- and 36-lb. oiled Sta-Tuf, 45- and 65-lb. packers oiled white and other regular papers will be shown and

a new Sta-Tuf ham and bacon wrap will be featured. The exhibit will be staffed with E. Schoenthaler, Jack Pendexter, John Powell, Earl Townsend, Jim Scofield, Stuart Morrison and George Malmgren.

53. LEHIGH SAFETY SHOE CO.—Steel toe safety box all-leather shoes and rubber boots will be on display. Frank B. Griswold, Chicago representative, will be in charge.

54. ARKELL SAFETY BAG CO.—Crinkled meat covers and barrel linings and barrel covers will be shown at the Arkell booth. P. J. Morales, C. E. Lofland, W. D. Galloway, W. P. Drew and D. L. Hall will be in attendance.

55. THOMAS TRUCK & CASTER CO.—A timely exhibit built around Thomas products and service will be backed up by J. Faulkner Thomas, president; David F. Thomas, sales manager, Robert L. Montgomery and George Walter, jr.

56. LIQUID CARBONIC CORP.—Dry ice will be shown and its uses illustrated at the Liquid Carbonic booth. Robert Matthei and C. R. Skidd will greet and advise packer visitors.

57. CINCINNATI BUTCHERS' SUPPLY CO.—The famous Boss line of machinery and equipment for meat packing, rendering and sausage manufacturing will be featured. The company's convention delegation will include Herman Schmidt, president; W. C. Schmidt, vice president; Carl Schwing, sr., Walter Hammann, Fred W. Stothfang, Clif-

ford G. Hammann, Louis Rosenberg, Howard M. Wilson, C. D. Berry and E. L. Daly.

58. KEN-RAD TUBE & LAMP CORP.—Popular types of Ken-Rad incandescent and fluorescent lamps will be exhibited. The display will be in charge of George Phillips.

59. CONCO ENGINEERING WORKS.—A convention newcomer, the Conco firm, maker of hoists, will display electric torpedo hoists and chain hoists. V. Billings will be in charge and will be assisted by M. W. Mowery.

60. B. H. BUNN CO.—The 16-in. manual-cross-tie Bunn tying machine and the firm's special veal roll tying machine will be featured. The booth will be in charge of H. E. Bunn.

61. SPERTI, INC.—Sperti selective ultra-violet ray equipment will be displayed. J. R. Lostro and Roy Simmons will be in charge of the exhibit.

62. LINK BELT CO.—Meat dehydration by the Link Belt roto-louvre dryer will be featured in the exhibit. Other packinghouse applications of the firm's equipment will also be shown. Staff members present will include A. J. Olsen, John Erisman and Robert Henry.

64. SHELLMAR PRODUCTS CO.—Printed cellophane packages for various meat items, as well as other new developments, will be featured. A lard package to replace tin containers and packages for dehydrated meats may be shown. J. H. Gauss and J. H. Huse will be in charge and will be aided by P. W.

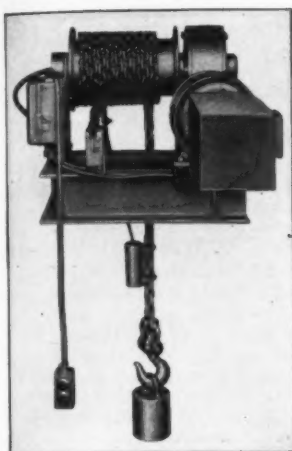
AN APOLOGY...

I regret to inform my many friends in the Meat Industry that I will not have my usual hospitality headquarters at the ensuing Packers' Convention.

This is not an economic measure, since I plan to contribute to the various War Service Funds an amount equal to the expenses incurred at last year's convention.

**JULIUS LIPTON, President
AROMIX CORPORATION
CHICAGO**

Move Meat Faster



WITH THIS NEW **R & M** KNOCKING PEN HOIST

America needs more meat. Provide it faster, at lower handling costs, with the new R & M knocking pen hoist. Note how ruggedly, compactly, it's built! Heat-treated and ground-nickel steel worm drive; chill-cast, special bronze gear with hobbed teeth; ball bearings; roller bearings. Choice of push-button or pendent rope control. 2,000-lb. capacity with a 20-ft. lift and hoisting speed of 40 to 60 ft. per minute. "Take it up" with R & M.



Write for free copy Bulletin AB 900 for complete details on R & M paunch, knocking pen, dressing floor and standard duty hoists.

ROBBINS & MYERS, INC.
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

MAX SALZMAN

CLEANERS OF HOG and SHEEP CASINGS

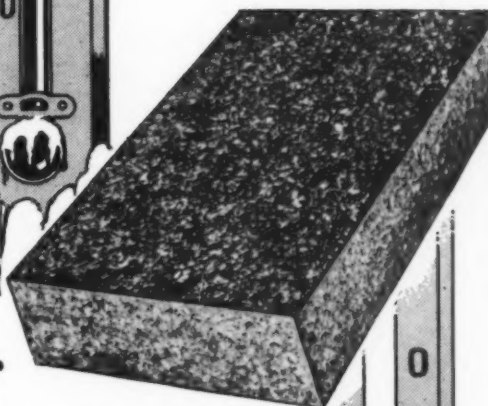
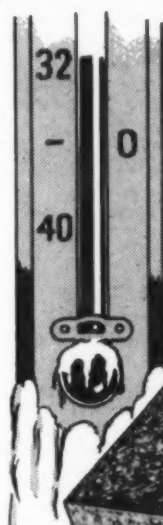
FOR FINER TASTING SAUSAGE
TRY NATURAL CASINGS

MAX SALZMAN, INC.
1310 WEST 46th ST., CHICAGO, ILL.

Pentz & Roberts, Agents
6 Church Square, Capetown, S. Africa

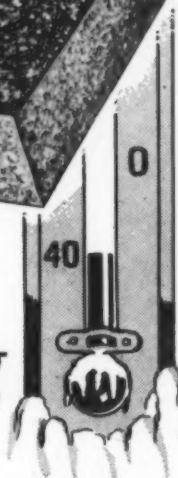
EFFECTIVE and EFFICIENT

Above.



or

Below the freezing point.



Modern refrigeration is only as effective as the insulation used. Not only does proper protection of meat storage demand scientific refrigeration, but of equal importance—proper insulation and installation, as well. That is why so many meat packers and provisioners specify UNITED'S B. B. Corkboard. For they know that UNITED'S serves effectively and efficiently in maintaining uniform temperature control in coolers or freezers . . . over a long period of years.



UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.
Baltimore, Md.
Boston, Mass.
Buffalo, N. Y.
Chicago, Ill.

Cincinnati, Ohio
Cleveland, Ohio
Hartford, Conn.
Indianapolis, Ind.
Los Angeles, Calif.

Minneapolis, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

Decker, R. L. Wright and E. S. Weil.

65. **HERCULES POWDER CO.**—Brisgo treatment for dehairing hogs will be featured at the Hercules booth. Those in attendance will be George Underwood, H. M. Wendle and G. F. Hogg.

66. **EXACT WEIGHT SCALE CO.**—A scale will be displayed for demonstration and much of the booth will be devoted to photographs showing service and construction details. The exhibit will be attended by J. H. Downer, H. B. Baumgardner and A. M. Kupfer.

67. **U. S. SLICING MACHINE CO.**—While no equipment will be shown, posters will depict the company's substantial contribution to the war effort and will call attention to service on slicing machines in use in the meat industry. Earl Hill will be on hand to tell packers about efficient bacon slicing methods.

68-69. **ALLBRIGHT-NELL CO.**—A modern display background will set off illustrations of the company's equipment in various packinghouse departments. The company is working hard in the war effort and staff representation may be limited because of that fact. H. A. Scherer will be in charge.

70. **DIAMOND CRYSTAL SALT CO.**—Various grades of Allberger process salt used by the meat packing and other food industries will be shown. The exhibit will be staffed by Dr. J. A. Dunn, P. T. Green, C. C. Van Dyne, Lloyd Fitzhugh, A. F. Jaumann, H. P. Baldwin.

71. **OAKITE PRODUCTS INC.**—Time-saving methods and materials for effectively and economically handling 60 cleaning and related maintenance operations in meat and sausage plants will be featured. Copies of a "Meat Packer's Digest" on cleaning will be available at the booth. Personnel will be J. C. Leonard, F. J. McNally, J. S. Hayes, E. J. Hollister, M. Inglis, W. W. Cothran.

72. **CARRIER CORP.**—Two large illustrations of Carrier apparatus—a cold diffuser and air-conditioned smokehouse—will be shown in the booth, which will have a patriotic motif. Hosts will be C. I. Elliott, W. B. Rorison and H. G. Strong, Wm. S. Bodinus, W. A. Dieckman, J. E. Field, A. E. Melling, H. B. Reinhardt, J. E. Salmon and R. C. White.

73. **GRIFFITH LABORATORIES.**—Curing, seasoning and other products and processes which the Griffith company has pioneered and developed for the meat packing and sausage manufacturing industry will be exhibited. Those in attendance will include M. C. Phillips, F. W. Griffith, Richard Dwyer, Alfred Lovell, C. A. Wood, E. L. Hall, W. E. Anderson, W. C. Young, R. F. Stutz, P. D. Bartholomew, S. E. Strahan, L. E. McGrath, Albert Szafranski, George Lovell and I. T. Suits.

74. **HOY EQUIPMENT CO.**—Multi-molds for boiled hams and meat loaf molds will be exhibited under the direction of Frank H. Hoy.

75. **PACIFIC LUMBER CO.**—Palco

wool insulation, made from the bark of the California redwood trees and widely used in meat plants, will be exhibited. Packers will be welcomed by John H. Klass and Marvin L. Fergestad.

76. **V. D. ANDERSON CO.**—No equipment will be shown but catalogs and other information will be available on the firm's famous expellers and traps. J. C. Lundmark will be in charge.

77. **YORK ICE MACHINERY CORP.**—War activities of the York company will be featured at the booth. Those in attendance will include R. E. Miller, E. F. Edwards, Iresley O'Daniels, F. G. Brandt and G. G. Westerlin.

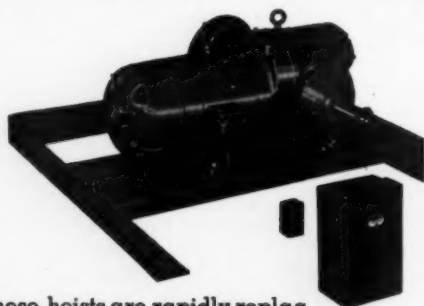
78. **INTERNATIONAL SALT CO.**—The hopper type Lixate rock salt dissolver will be shown in actual operation, producing a clear and 100 per cent saturated brine. The exhibit will be in charge of A. J. Hulsebosch and W. M. Johnson. D. W. Kaufmann, chief chemical engineer, will be present part-time.

79. **UNITED CORK COMPANIES.**—Cork insulation products much used in the meat industry will be on display. Attending: George E. Carll, E. G. Ward and J. E. Smith.

BARROW BRINGS \$15.25

Cudahy Packing Co., Omaha, was the purchaser of the champion 4-H barrow of the Nebraska state fair at Lincoln. The price was \$15.25.

"BOSS" ELECTRIC BEEF HOISTS



These hoists are rapidly replacing the old-time cumbersome friction hoists which served their purpose well enough prior to the development of this new type. Users cannot fail to see the marked improvement embodied in these electric hoists:

**Durability in construction
Simplicity in operation
Positive control while hoisting**

**Another proof that "BOSS" gives
Best Of Satisfactory Service**

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blad Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

KOLD-HOLD MANUFACTURING CO.
429 North Grand Avenue Lansing, Michigan
Chicago Office: 201 N. Wells New York Office: 1819 Broadway



During War Times, Specify:

LIBERTY BEEF SHROUDS

Stock and special sizes
**AVAILABLE FOR
IMMEDIATE DELIVERY**
in both 36" and 40" Widths.
Send today for samples and prices.

THE CLEVELAND COTTON PRODUCTS CO.
Makers of the famous Tulehede Beef Clothing
CLEVELAND OHIO

DOORS of DEMOCRACY in ACTION

"Eternal vigilance is the price of Liberty."

Do your part to keep Liberty's light burning. Are you vigilant at your cold storage doors?

Inefficient doors defeat Uncle Sam's plan of food conservation. Check your doors today.

JAMISON-BUILT DOORS cost no more...they'll pay you dividends for years to come.

Consult nearest branch or address

JAMISON COLD STORAGE DOOR COMPANY

Jamison, Stevenson and Victor Doors

BAGERSTOWN

MARYLAND

Jamison Metal Cold Door
Send for Bulletin No. 127

A typical example of
how Jamison creates
doors to meet all needs

JAMISON-
BUILT COLD STORAGE DOORS



30 years of Superior Quality, Material and Craftsmanship is your guarantee of Satisfactory, Economical Performance

Details, literature, prices mailed promptly upon request.

KORRECT KUTTING MFG. CO.
GLEN ELLYN, ILLINOIS

We'll be there...

As usual, Afral's representatives will be on hand to greet their many friends and customers. Mr. W. E. Oliver, General Manager, extends a special invitation to those packers who have seasoning and curing problems, to discuss this matter in the light of the present curtailment of materials.

Hotel Knickerbocker Room No. 1228

AFRAL CORPORATION

601 WEST 26th STREET

NEW YORK, N. Y.

DRY and LIQUID SEASONINGS • SUGAR SEASONING
COMPOUNDS • QUALITY BINDERS • VITAMIN D

NEVER BEFORE HAS "BEING GOOD" BEEN SO IMPORTANT

Ask any man who knows refrigeration equipment, and chances are he'll tell you, "Yes, BAKER machines are good."

There's a lot behind those five simple words, uttered voluntarily. There's meaning, and belief, and conviction that BAKER machines are good.

And we believe that 38 years of supplying satisfied users is pretty powerful proof.

Right now, BAKER is in the middle of a double-barreled program with two big objectives:

- 1 Build precision parts for the machines of war. Build into them the same accuracy, dependability, rugged endurance that is a by-word of other BAKER-built equipment.
- 2 Build dependable refrigerating equipment to keep food fresh—the food that keeps armies fighting, keeps civilian morale up.

With food on the home front and on distant foreign fronts playing a vital role in the war program, we think it mighty important that the equipment which safeguards it can be honestly appraised by those who know as—

"Good!"

BAKER

ICE MACHINE COMPANY, INC.
1514 EVANS ST. • OMAHA, NEBRASKA
AUTHORITY ON MECHANICAL COOLING FOR 38 YEARS

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S
Famous
Corned Beef
and Tongues

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

QUALITY



DOMINATES

HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY
East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.
 William G. Joyce
Boston, Mass.
 F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
 Local &
 Western Shippers
 Pittsburgh, Pa.

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....61	Tallow & Greases...64
Carlot Provisions...61	Vegetable Oils...65
Lard.....61	Hides.....66
L. C. L. Prices.....62	Livestock.....68

Hogs and Pork

HOGS

Chicago hog market this week: Gains of 50 to 70c scored on all weights from last week's close.

	Thurs.	Week ago
Chicago, top.....	\$15.20	\$14.50
4 day avg.....	14.90	14.10
Kan. City, top.....	14.75	14.25
Omaha, top.....	14.75	14.25
St. Louis, top.....	15.05	14.35
Corn Belt, top.....	14.70	14.15
Buffalo, top.....	15.50	14.75
Pittsburgh, top.....	15.30	14.60

Receipts—20 markets

4 days	314,000	360,000
--------------	---------	---------

Slaughter—

27 points*.....	724,804	617,369
-----------------	---------	---------

Cut-out	180-	220-	240-
---------------	------	------	------

results	220 lb.	240 lb.	270 lb.
---------------	---------	---------	---------

This week.....	—1.26	—1.44	—1.89*
----------------	-------	-------	--------

Last week.....	— .51	— .76	—1.19
----------------	-------	-------	-------

PORK

Chicago carlot pork:

Green hams,

all wts.	24% @ 25%	24% @ 25%
---------------	-----------	-----------

Loins, all wts.	23 @ 28½	23 @ 28½
----------------------	----------	----------

Bellies, all wts.	15% @ 16	15% @ 16
------------------------	----------	----------

Picnics, all wts.	23½ @ 23½	23½ @ 23½
------------------------	-----------	-----------

Reg. trim'ngs.	22½ @ 24	22½ @ 24
---------------------	----------	----------

New York:

Loins, all wts.	24 @ 34	24 @ 34
----------------------	---------	---------

Butts, all wts.	29 @ 34	29 @ 34
----------------------	---------	---------

Boston:

Loins, all wts.	26 @ 31	26 @ 31
----------------------	---------	---------

Philadelphia:

Loins, all wts.	26 @ 31	26 @ 31
----------------------	---------	---------

Lard—Cash	12.90b	12.90b
-----------------	--------	--------

Loose	11.90b	11.90b
-------------	--------	--------

Leaf	12.40n	12.40n
------------	--------	--------

*Week ended September 19.

Cattle and Beef

CATTLE

Chicago cattle market this week: Most steers and yearlings 25 to 75c higher. Heifers and cows gain 25 to 50c. Bulls up sharply.

	Thurs.	Week ago
Chicago steer, top...	\$16.90	\$16.50
4 day avg.....	15.15	14.35
Kan. City, top.....	14.25	14.75
Omaha, top.....	15.35	15.00
St. Louis, top.....	15.50	14.50
St. Joseph, top.....	14.50	14.25
Bologna bull, top....	12.50	12.00
Cutter cow, top.....	9.25	9.00
Canner cow, top.....	8.00	8.00

Receipts—20 markets

4 days	260,000	306,000
--------------	---------	---------

Slaughter—

27 points*	195,920	173,083
------------------	---------	---------

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.00 @ 20.50	\$19.00 @ 20.50
------------	-----------------	-----------------

Boston ...	20.00 @ 22.00	20.00 @ 22.00
------------	---------------	---------------

Phila.	20.00 @ 23.00	20.00 @ 23.50
-------------	---------------	---------------

New York.	20.00 @ 24.50	20.00 @ 24.00
----------------	---------------	---------------

Dr. canners, Northern

350 lbs. up....	.14 @ 14¼	.14 @ 14¼
-----------------	-----------	-----------

Cutters, 400 @ 450 lbs..	.15 @ 15¼	.15 @ 15¼
--------------------------	-----------	-----------

Cutters, 450 lbs. up....	.15¼	.15¼
--------------------------	------	------

Bologna bulls, 600 lbs. up....	.15¼	.15¼
--------------------------------	------	------

*Week ended September 19.		
---------------------------	--	--

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—September 14

Total lard	13,575,596
------------------	------------

D. S. clear bellies.....	6,506,377
--------------------------	-----------

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market quiet.		
Native cows15½	.15½
Kipskins20	.20
Calfskins25¼	.25¼
Shearlings	2.15	2.15
New York hide trade steady.		
Native cows15½	.15½

TALLOW, GREASES, ETC.

New York tallow strong.		
Extra	8.62½	8.62½
Chicago tallow active.		
Prime	8.62½	8.62½
Chicago greases stronger.		
A-White	8.75	8.75
New York greases steady.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit pro... ..	1.07½	1.07½
Blood	5.85	5.85
Digester tankage		
60%	71.00	71.00
Cottonseed oil, Valley12% n	.12% n

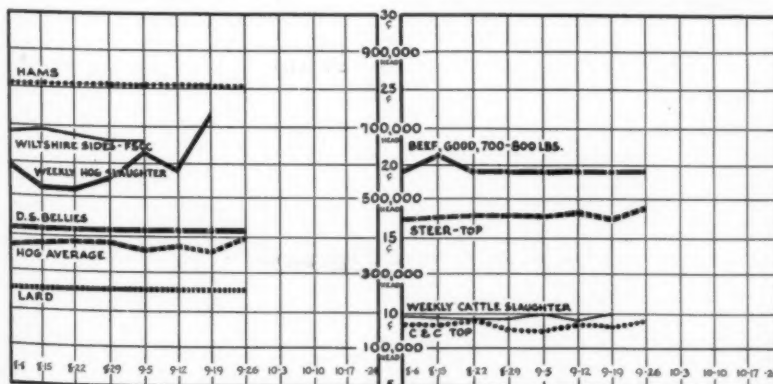
BUSINESS INDICATORS

Wholesale Prices (1926=100)

	Sept. 12 1942	Sept. 13 1941
All commodities.....	99.2	91.6
Food	101.6	89.1

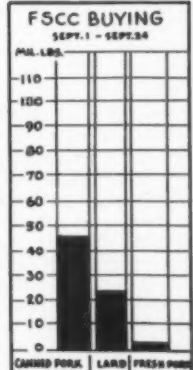
Employment (1923-25=100)

	July 1942	July 1941
Meat packing	150.7	123.1



PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



August Meat Processing Well Above Year Earlier



PRODUCTION of processed meats under federal inspection was somewhat smaller during August compared with a month earlier, due in part to smaller slaughter of hogs. However, total sausage output was again near the 100 million-lb. mark, while meat and meat food products canned totaled almost 163 million lbs., nearly twice the total for the same period last year.

Smoked and/or cooked sausage processed during August, at close to 76 million lbs., again comprised the greatest part of the sausage total. Production a year earlier totaled 60 million lbs. Fresh finished sausage made during the month totaled 12.8 million lbs. against 9 million lbs. a year earlier. Dried or semi-dried sausage at 10.3 million lbs. was slightly under the 11.6 million lbs. made during the same period of 1941. However, year-to-date totals on all kinds of sausage are sharply above a year ago.

A huge volume of canned meats was again reported for the month. Pork, at 79.5 million lbs., was the principal item and was almost twice as large as the 41.8 million lbs. canned during August, 1941. Beef, sausage and other items were canned in far greater volume than a year ago, but there was much less soup canned than during the same month last year.

Volume of meats placed in cure and smoked and/or dried showed little change from last year. Beef placed in cure was 8.9 million lbs., against 11.9 million lbs. in August, 1941. The pork total at 213.5 million lbs. was about 18 million lbs. under the same month a year ago. Beef smoked and/or dried totaled 5.4 million lbs. and pork 159

Sausage production in each year since 1939 has increased. New records have been made so far this year.

million lbs., compared with 5 million lbs. of beef and 146 million lbs. of pork in August, 1941.

Year-to-date totals on most items are far in excess of totals for the similar period of last year.

BRITAIN SEEKS MORE BACON

MONTREAL.—The British Ministry of Food is calling on Canada to provide more bacon and negotiations are now under way between the Dominion Department of Agriculture and the London authorities. The bacon agreement, which will run out in a few weeks, promises to be about 75,000,000 lbs. short of the 600,000,000 lbs. contracted for. The British government wants 700,000,000 lbs. next year and could take more.

If British authorities want more, however, they will be asked to raise the price to provide the extra incentive to producers of hog products. The hog population is about 6,000,000 head, which is large but evidently not large enough. For the present quota, the price is 100 shillings per long hundred weight, or 112 lbs. In Canada this figures out at about \$19.77 per cwt.

GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the U. S. Department of Agriculture, Agricultural Marketing Administration during August:

	Aug. 1942 lbs.	July 1942 lbs.	Aug. 1941 lbs.
Fresh & frozen—			
Beef	56,151,033	83,116,219	73,091,963
Venison	1,414,514	1,159,181	895,345
Calf	279,764	111,372	124,610
Lamb	2,062,350	2,900,520	2,433,554
Mutton &	216,988	228,421	220,214
Pork	287,254	407,345	689,639
Cured—			
Beef	110,439	166,248	180,174
Pork	722,768	837,473	1,001,255
Sausage	550,417	666,958	579,556
Other meats &	337,372	398,717	571,475
Total¹	62,732,890	89,992,457	79,787,805

¹These totals exclude gradings for F.S.C.C.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Aug. 1942 lbs.	Aug. 1941 lbs.	8 mos. 1942 lbs.	8 mos. 1941 lbs.
Meat placed in cure—				
Beef	8,943,237	11,914,683	93,061,000	81,855,000
Pork	213,451,935	231,573,303	2,109,210,000	1,912,019,000
Smoked and/or dried—				
Beef	5,444,066	4,956,869	46,472,000	40,363,000
Pork	159,014,355	145,969,502	1,208,802,000	1,132,480,000
Sausage—				
Fresh (finished)	12,755,674	9,989,223	104,891,000	91,308,000
Smoked and/or cooked	75,656,847	90,356,313	494,952,000	428,160,000
To be dried or semi-dried	10,302,086	11,578,114	77,873,000	84,911,000
Total sausage	98,714,507	80,923,650	677,706,000	604,379,000
Lard, head cheese, chili con carne,	13,088,174	12,278,680	110,014,000	89,914,000
Bacon—(sliced)	33,146,639	29,335,189	244,949,000	207,656,000
Cooked meat—				
Beef	851,151	656,144	5,641,000	4,344,000
Pork	22,704,556	23,708,480	176,287,000	178,701,000
Canned meat and meat food products—				
Beef	13,638,269	9,140,702	88,739,000	65,340,000
Pork	79,469,811	41,821,863	653,561,000	277,020,000
Sausage	26,174,391	9,177,413	165,764,000	47,214,000
Soup	2,529,143	7,932,197	164,544,000	183,080,000
All other	41,109,413	20,128,420	247,515,000	134,566,000
Total canned meat	162,941,027	88,200,535	1,320,124,000	707,219,000
Lard—rendered, refined, canned	186,786,682	181,840,990	1,947,585,000	1,596,241,000
Pork fat—rendered, refined, canned	20,351,894	17,354,942	195,825,000	154,172,000
Oleostock	12,663,554	10,977,654	105,097,000	90,699,000
Edible tallow	8,216,279	6,420,434	56,918,000	44,973,000
Compound containing animal fat	27,842,247	13,449,493	157,936,000	151,942,000
Oleomargarine containing animal fat	3,922,401	3,121,271	36,600,000	32,896,000
Miscellaneous	2,110,878	4,712,851	26,917,000	19,689,000

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Sept. 24, 1942

REGULAR HAM

Green	†S.P.
8-10	25%
10-12	25%
12-14	25%
14-16	25%
10-16 range	24%

BOILING HAM

Green	†S.P.
16-18	24
18-20	23% @ 24
20-22	23% @ 24
16-20 range	23% @ 24
16-22 range	23% @ 24

SKINNED HAM

Fresh & Fr. Frzn.	†S.P.
10-12	28
12-14	27
14-16	26 @ 26 1/4
16-18	26 @ 26 1/4
18-20	25% @ 26
20-22	25% @ 26
22-24	25% @ 26
24-26	25% @ 26
26-28	25% @ 26
28-30	25% @ 26
30/up, 2's inc.	25% @ 26

PICNICS

Green	†D.C.
4-6	23%
6-8	23% @ 24
8-10	23% @ 24
10-12	23% @ 24
12-14	23% @ 24
8/up, 2's inc.	23% @ 24
Short shank, 1/4c over.	

BELLIES

(Square Cut Seedless)

Green	†D.C.
6-8	19%
8-10	19%
10-12	19 @ 10 1/4
12-14	17 1/2
14-16	17 1/2
16-18	17 1/2

†Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16 1/2
20-25	15 1/2 @ 16

D. S. BELLIES

Clear	Rib
16-18	16n
18-20	16
20-25	15%
25-30	15% @ 16
30-35	15% @ 16
35-40	15% @ 16
40-50	15%

D. S. FAT BACKS

6-8	11 1/2 @ 11 1/4
8-10	11 1/4
10-12	11 1/4
12-14	12
14-16	12 1/2
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2

OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	10 @ 10 1/2
D. S. jowl butts	10-12	10 1/2 @ 11
S. P. jowls	10-12	10 1/2 @ 11
Green square jowls	10-12	11 1/2 @ 12 1/2
Green rough jowls	10-12	10 @ 12
Green skin'd jowls l.c.l.	13	12 @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 19	12.90b	11.90b	12.40n
Monday, Sept. 21	12.90b	11.90b	12.40n
Tuesday, Sept. 22	12.90b	11.90b	12.40n
Wednesday, Sept. 23	12.90b	11.90b	12.40n
Thursday, Sept. 24	12.90b	11.90b	12.40n
Friday, Sept. 25	12.90b	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	13 1/4
Kettle rend., tierces, f.o.b. Chicago	14%
Leaf, kettle rend., tierces, f.o.b. Chicago	14%
Neutral, tierces, f.o.b. Chicago	13 1/4
Shortening, tierces, c.a.f.	10 1/2

FUTURE PRICES

SATURDAY, SEPT. 19, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

No sales.

Open interest: Oct. 4; Dec. 18; total, 22 lots.

MONDAY, SEPTEMBER 21, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

No sales.

Open interest: Oct. 4; Dec. 18; total, 22 lots.

TUESDAY, SEPTEMBER 22, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

No sales.

Open interest: Oct. 4; Dec. 18; total, 22 lots.

WEDNESDAY, SEPTEMBER 23, 1942

LARD:	Open	High	Low	Close
*Oct.	12.90b
*Dec.	12.90b
*Jan.	12.90b

No sales.

Open interest: Oct. 4; Dec. 18; total, 22 lots.

THURSDAY, SEPTEMBER 24, 1942

LARD:	Open	High	Low	Close
*Oct.	12.90b
*Dec.	12.90b
*Jan.	12.90b

No sales.

Open interest: Oct. 4; Dec. 18; total, 22 lots.

FRIDAY, SEPTEMBER 25, 1942

LARD:	Open	High	Low	Close
*Oct.	12.90b
*Dec.	12.90b
*Jan.	12.90b

*Ceiling price.

(Key: b—bid; ax—asked; n—nominal)

AMA Drawing on Reserves To Supply United Nations

The Department of Agriculture reported that nearly 600 million lbs. of foodstuffs and other agricultural commodities were delivered by the Agricultural Marketing Administration during July for shipment to the allied nations. The deliveries were slightly larger than in the preceding month.

The largest food requests of the allies, as reflected by AMA's July deliveries, continued to be for grains and cereal products, of which 148,800,000 lbs. were delivered during the month. Second largest quantity was in meats and fish, 122,400,000 lbs. of which were delivered, the amount being slightly greater than in June. The 64,000,000 lbs. of dairy products and eggs delivered was smaller than in the previous month. Larger supplies of fats and oils were also shipped.

Canada May Ration Beef

Donald Gordon, chairman of the Wartime Prices and Trade Board, in a statement early this week on the shortage of beef, said consumer rationing and allocation of supplies may be necessary to insure fair distribution.

"The situation with respect to the supply of beef and other fresh meat in the domestic market may require further action by the board," Gordon said. "This would include allocation of supply and consumer rationing."

CUT-OUT TEST DEEP IN RED THIS WEEK

(Chicago costs and prices, first four days of week.)

A sharp advance in live hog costs put the cut-out test deep in the red this week with losses on the various weights almost double the size of a week earlier. The percentage increase in loss compared with last week was 61 per cent on lights; 48 per cent on mediums and 37 per cent on heavies. The latter, with a loss of \$1.89 per cwt., made the poorest showing of all weights.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live	Price per lb.	Value per cwt.	Pct. live	Price per lb.	Value per cwt.	Pct. live	Price per lb.	Value per cwt.
Regular hams	13.90	24.8	\$3.45	13.90	24.1	\$3.35	13.70	23.6	\$3.23
Picnics	5.60	23.5	1.32	5.50	23.5	1.29	5.40	23.5	1.27
Boston butts	4.00	29.3	1.17	4.10	29.3	1.20	4.00	29.3	1.17
Loins (blade in)	9.80	26.8	2.63	9.60	26.1	2.51	9.60	25.0	2.40
Bellies, D. S.	11.00	19.2	2.11	9.70	19.1	1.85	7.60	17.0	1.29
Bellies, S. P.	2.60	15.0	.30	4.00	15.0	.60
Fat backs	1.00	10.2	.10	3.00	10.6	.32	4.20	11.1	.47
Plates and jowls	2.60	10.5	.27	2.80	10.5	.29	3.30	10.5	.35
Raw leaf	2.10	12.0	.25	2.10	12.0	.25	2.00	12.0	.24
P. S. lard, rend. wt.	12.40	11.9	1.48	11.40	11.9	1.36	10.50	11.9	1.25
Spareribs	1.60	17.3	.28	1.60	14.3	.23	1.60	12.3	.20
Trimnings	3.00	23.0	.69	2.80	23.0	.64	2.80	23.0	.64
Feet, tails, neckbones	2.0015	2.0015	2.0015
Offal and miscellaneous494949
TOTAL YIELD AND VALUE	69.00	\$14.39	70.50	\$14.23	71.00	\$13.75
Cost of hogs per cwt.	\$14.88	\$15.00	\$15.02
Condemnation loss080808
Handling and overhead695954
TOTAL COST PER CWT.	\$15.65	\$15.67	\$15.64
ALIVE
TOTAL VALUE	14.39	14.23	13.75
Loss per cwt.	1.26	1.44	1.89
Loss last week5176	1.19

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Sept. 24, 1942	Cor. week. 1941
		per lb.	per lb.
Prime native steers—			
400-600	nominal	20 @20 1/2	
600-800	nominal	19 1/2 @20	
800-1000	nominal	19 @19 1/2	
Good native steers—			
400-600	20 1/2 @21 1/2	18 1/2 @19	
600-800	20 1/2 @21 1/2	17 1/2 @18	
800-1000	20 1/2 @21 1/2	17 @17 1/2	
Medium steers—			
400-600	19 1/2 @17 1/2	16 1/2 @17	
600-800	19 1/2 @17 1/2	16 1/2 @17	
800-1000	19 1/2 @17 1/2	16 1/2 @17	
Heifers, good, 400-600	20 1/2 @21 1/2	18 1/2 @19 1/2	
Cows, 400-600	16 1/2 @17 1/2	14 @14 1/2	
Hind quarters, choice	28 1/2	22 1/2	
Fore quarters, choice	18 1/2	16 1/2	

Beef Cuts

Steer loins, choice, 60/65	36 1/2	30
Steer loins, No. 1	36 1/2	28
Steer loins, No. 2	32	26
Steer short loins, choice, 30/35	43 1/2	35
Steer short loins, No. 1	43 1/2	34
Steer short loins, No. 2	38	32
Steer loin ends (hips)	29 1/2	26
Steer loin ends, No. 2	28	25
Cow loins	18	21
Cow short loins	24	23
Cow loin ends (hips)	18	18 1/2
Steer ribs, choice, 30/40	28 1/2	25
Steer ribs, No. 1	28 1/2	25
Steer ribs, No. 2	23	19
Cow ribs, No. 1	18	15 1/2
Cow ribs, No. 2	17	14 1/2
Steer rounds, choice, 80/100	22 1/2	19 1/2
Steer rounds, No. 1	22 1/2	19
Steer rounds, No. 2	21	18 1/2
Steer chucks, choice, 80/100	20	17
Steer chucks, No. 1	20	16 1/2
Steer chucks, No. 2	19	15
Cow rounds	18 1/2	16 1/2
Cow chucks	17 1/2	14 1/2
Steer plates	nominal	11
Medium plates	10 1/2	10 1/2
Briskets, No. 1	18 1/2	15 1/2
Cow navel ends	12 1/2	11
Steer navel ends	12	8 1/2
Fore shanks	13 1/2	11
Hind shanks	10 1/2	8 1/2
Strip loins, No. 1 bulk	75	40
Strip loins, No. 2	45	35
Sirloin butts, No. 1	36 1/2	32
Sirloin butts, No. 2	34	30
Beef tenderloins, No. 1	65 1/2	60
Beef tenderloins, No. 2	59	56
Rump butts	28 1/2	26
Flank steaks	28	26
Shoulder clods	22	16
Hanging tenderloins	18	16
Insides, green, 12/16 range	23	21
Outsides, green, 8 lbs. up	22	20
Knuckles, green, 8 lbs. up	22	20 1/2

Beef Products

Brains	8	8
Hearts	15	16
Tongues	23	19
Sweetbreads	25	15
Ox-tails	12	10
Fresh tripe, plain	10	13
Fresh tripe, H. C.	11	17
Livers	28 @32	25
Kidneys	9 @10	8

Veal

Choice carcass	22 1/2	22
Good carcass	20	20
Good saddles	27 1/2	26
Good racks	17	17
Medium racks	15 1/2	15

Veal Products

Brains, each	12	10
Sweetbreads	38	32
Calif livers	50	55

Lamb

Choice lambs	27	20
Medium lambs	24	18
Choice saddles	30	24
Medium saddles	28	23
Choice fores	24	18
Medium fores	22	15
Lamb fries	20	15
Lamb tongues	17	17
Lamb kidneys	25	15

Mutton

Heavy sheep	13 1/2	8
Light sheep	13 1/2	11
Heavy saddles	15	10
Light saddles	18	18
Heavy fores	10	6
Light fores	12	9
Mutton legs	17	12
Mutton loins	16	15
Mutton stew	10	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	24
Picnics	26	21
Skinned shoulders	28	23
Tenderloins	40	36
Spareribs	20	18
Back fat	14 1/2	11 1/2
Boston butts	32	26
Boneless butts, cellar	32	26
trim, 2/4	37	28
Hocks	19	16
Tails	13	12
Neck bones	6	7
Slip bones	10	10
Blade bones	21	17
Pigs' feet	4 1/2	4 1/2
Kidneys, per lb.	8	9
Livers	14	16
Brains	5 1/2	5
Ears	7 1/2	10
Snouts	8 1/2	7
Chitterlings	6 1/2	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	32	@33 1/2
parchment paper	32	@33 1/2
Fancy skinned hams, 14/16 lbs.	33	@35 1/2
parchment paper	33	@35 1/2
Standard reg. hams, 14/16 lbs. plain	32 1/2	32 1/2
Picnics, 4/8 lbs. short shank, plain	31	@31 1/2
Fancy bacon, 6/8 lbs. plain	32 1/2	@33 1/2
Standard bacon, 6/8 lbs. plain	27 1/2	@28 1/2
No. 1 beef sets, smoked	50	@51 1/2
Insides, 8/12 lbs.	47 1/2	@49
Outsides, 5/9 lbs.	47 1/2	@49 1/2
Cooked hams, choice, skin on, fattened	53	
Cooked hams, choice, skinless, fattened	53	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinless, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	22.50	
Lamb tongue, short cut, 200-lb. bbl.	69.50	
Regular tripe, 200-lb. bbl.	26.25	
Honeycomb tripe, 200-lb. bbl.	28.75	
Pocket honeycomb tripe, 200-lb. bbl.	31.50	

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$22.75 @23.00	
80-100 pieces	22.50 @23.00	
100-125 pieces	22.25	
Clear plate pork, 25-35 pieces	22.50 @23.00	
Bean pork	25.00	
Brisket pork	30.00	
Plate beef	30.00	
Extra plate beef	30.50	

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	22 1/2 @24	
Special lean pork trimmings 85%	32 @34	
Extra lean pork trimmings 95%	34 @35	
Pork cheek meat (trimmings)	20	
Pork hearts	13 1/2 @14	
Pork livers	10	
Native boneless bull meat (heavy)	19 1/2	
Boneless chucks	18 1/2 @19	
Shank meat	15 1/2	
Beef trimmings	15 1/2	
Dressed canners, 350 lbs. and up	14 @14 1/2	
Dressed cutter cows, 400-500 lbs.	15 @15 1/2	
Dr. bologna bulls, 600 lbs. and up	15 1/2	
Tongues, No. 1, 1000 lbs.	15 @17	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	37 1/2	
Country style sausage, fresh in link	32 1/2	
Country style sausage, fresh in bulk	30 1/2	
Country style sausage, smoked	36	
Frankfurters, in sheep casings	31	
Frankfurters, in hog casings	31	
Skinnless frankfurters	29	
Bologna in beef bungs, choice	25	
Bologna in beef middles, choice	25 1/2	
Liver sausage in beef rounds	21 1/2	
Liver sausage in hog bungs	21 1/2	
Smoked liver sausage in hog bungs	31	
Head cheese	20	
New England luncheon specialty	38 1/2	
Minced luncheon specialty, choice	27	
Tongue and blood	29	
Blood sausage	24	
Souse	19 1/2	
Polish sausage	33	

DRY SAUSAGE

Cervelat, choice, in hog bungs	58	
Thuringer	30	
Farmer	41	
Holsteiner	41	
B. C. salami, choice	58	
Milano, salami, choice, in hog bungs	50	
B. C. salami, new condition	51	
Trissas, choice, in hog middles	54	
Genoa style salami, choice	62	
Pepperoni	49	
Mortadella, new condition	28	
Cappicola (cooked)	53	
Italian style hams	45 1/2	

CURING MATERIALS

Nitrite of soda (Chgo. w'hae. stock):	Cwt.	
In 400-lb. bbls., delivered	\$ 8.75	
Salt peter, less than ton lots, f.o.b. N. Y.:	8.60	
Dbl. redned granulated	12.00	
Small crystals	12.00	
Medium crystals	13.00	
Large crystals	14.00	
Pure rfd. gran. nitrate of soda	4.00	
Pure rfd. powdered nitrate of soda	unquoted	
Salt, per ton, in minimum car of 80,000 lbs.		
only, f.o.b. Chicago, per ton:		
Granulated, kiln dried	9.70	
Sodium, kiln dried	12.70	
Rock, bulk, 40 ton cars	8.80	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans	3.74	
Standard gran., f.o.b. refiners (2%)	5.45	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%	5.10	
Dextrose, in car lots, per cwt. (cotton)	4.80	
in paper bags	4.75	

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 to 1 1/2 in.		
180 pack	14	@17
Domestic rounds, over 1 1/2 in.		
140 pack	32	@35
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%	5.10	
Dextrose, in car lots, per cwt. (cotton)	4.80	
in paper bags	4.75	
Export rounds, medium, 1 1/2 in.	25	@26
Export rounds, narrow, 1 1/2 in. or under	27	
No. 1 weasands	.06	@.07
No. 2 weasands	.04	
No. 1 bungs	.10	@.15
No. 2 bungs	.12	
Middles, medium, 1 1/2 to 2 in.	.50	
Middles, select, extra, 2 1/2 to 2 1/2 in.	.60	@.65
Middles, select, extra, 2 1/2 to 2 1/2 in.	.90	@1.00
Middles, select, extra, 2 1/2 in. & up	1.35	
Dried or salted bladders:		
12-15 in. wide, flat	1.00	@1.10
10-12 in. wide, flat	.65	@.70
8-10 in. wide, flat	.40	
6-8 in. wide, flat	.25	@.30
Hog casings:		
Extra narrow, 20 mm. & dn.	2.30	
Narrow medium, 29 @32 mm.	2.30	
Medium, 32 @35 mm.	1.05	@2.05
English, medium, 35 @38 mm.	1.70	
Wide, 38 @43 mm.	1.00	
Extra wide, 43 mm.	1.40	@1.50
Export bungs	.23	@.25
Large prime bungs	.20	@.21
Medium prime bungs	.13	@.14
Small prime bungs	.10	
Middles, per set	.20	@.21

SPICES

(Basis Chicago, original bbls., bags or barrels.)

Allspice, prime	Whole	Ground
Resifted	38 1/2	41
Chili pepper	40	43
Pepper	41	41
Cloves, Amboyna	40	43
Zanzibar	25 1/2	30
Ginger, African	50	57
Mace, Fancy Banda	1.10	1.25
East Indies	.95	1.10
East & West Indies Blend	.95	1.10
Mustard flour, fancy	34	
No. 1	22	
Nutmeg, fancy Banda	.67	75
East Indies	.60	67
East & West Indies Blend	.60	67
Paprika, Spanish	61	
Pepper Cayenne	35	
Red No. 1	32	
Black Malabar	11	15
Black Lampung	8 1/2	10
Pepper, white Singapore	15 1/2	19
Muntok	15 1/2	19 1/2
Packers	15	15

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.45
Coriander seed	28	28
Coriander Morocco bleached	19	20
Coriander Morocco natural No. 1	16 1/2	18 1/2
Mustard seed, fancy yellow	25	25
American	12	12
Marjoram, Chilean	62	67
Oregano	15	16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	23	@25 1/4
Choice, native, light.....	23	@25 1/4
Native, common to fair.....	20	@23

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21	@22
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	21	@23
Good to choice cows.....	18	@19
Common to fair cows.....	17 1/2	@18
Fresh bologna bulls.....	18	@19

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @28	27 @30
No. 2 ribs.....	25 @26	25 @29
No. 3 ribs.....	24 @25	24 @28
No. 1 loins, prime.....	31 @33	31 @33
No. 2 loins.....	29 @30	29 @30
No. 3 loins.....	27 @28	27 @29
No. 1 hinds and ribs.....	26	26 @26 1/2
No. 2 hinds and ribs.....	25	25 @25 1/2
No. 1 rounds.....	22 1/2	22 1/2 @23
No. 2 rounds.....	21 1/2	21 @21 1/2
No. 1 chuck.....	25	25 @26 1/4
No. 2 chuck.....	24	24 @25
No. 3 chuck.....	23	23 @24
Rolls, reg. 4/8 lbs. av.....	22	22 @23
Rolls, reg. 6/8 lbs. av.....	24	24 @25
Tenderloins, steers.....	50	@55
Tenderloins, cows.....	30	@35
Tenderloins, bulls.....	30	@40
Shoulder clods.....	25	25

DRESSED VEAL

Good.....	20 1/2
Medium.....	20
Common.....	18 1/2

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	27	@28
Spring lambs, good to medium.....	26	@27
Spring lambs, medium.....	25	@26
Sheep, good.....	11	@13
Sheep, medium.....	9	@11

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$21.00@21.12 1/2
---	-------------------

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2 @29 1/4	28 1/2 @29 1/4
Shoulders, 10/12 lbs.....	27 1/2 @28 1/4	27 1/2 @28 1/4
Butts, regular, 4/6 lbs.....	30 1/2 @31	30 1/2 @31
Hams, regular, 10/12 lbs.....	27 @28	27 @28
Hams, skinned, fresh, 10/12 lbs.....	28 @29	28 @29
Picnics, fresh, 6/8 lbs.....	26 @27	26 @27
Pork trimmings, 90/95% lean.....	38 1/2 @39	38 1/2 @39
Pork trimmings, regular, 50% lean.....	22 1/2 @23	22 1/2 @23
Spareribs, medium.....	18 1/2 @19 1/4	18 1/2 @19 1/4
Pork loins, fresh, 10/12 lbs.....	31	@31
Shoulders, 6/8 lbs. av.....	27	@28
Butts, regular, 1 1/2 lbs.....	33	@33
Hams, regular, fresh, 10/12 lbs.....	28	@29
Hams, skinned, fresh, 10/12 lbs.....	30	@31
Picnics, fresh, 4/6 lbs.....	26	@27
Pork trimmings, extra lean, 90/95% lean.....	38	@39
Pork trimmings, regular, 50% lean.....	23 1/2 @24 1/4	23 1/2 @24 1/4
Spareribs, medium.....	20	@21
Boston butts, 4/6 lbs.....	31	@32

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinless, fattened.....	58 1/2

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32	@34
Regular hams, 10/12 lbs. av.....	32	@34
Regular hams, 12/14 lbs. av.....	32	@34
Skinned hams, 10/12 lbs. av.....	33	@35
Skinned hams, 12/14 lbs. av.....	33	@35
Skinned hams, 16/18 lbs. av.....	32	@34
Skinned hams, 18/20 lbs. av.....	32	@34
Picnics, 6/8 lbs. av.....	28	@29
Picnics, 4/6 lbs. av.....	28	@29
Bacon, boneless, western.....	29	@31
Bacon, boneless, city.....	28	@30
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@32

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS

5.....	7 1/2.....	9 1/4.....	12 1/4.....	14.....
Prime No. 1 veals.....	23	28	3.30	3.55
Prime No. 2 veals.....	21	26	3.00	3.25
Buttermilk No. 1.....	18	23	2.80	3.05
Buttermilk No. 2.....	17	22	2.65	2.90
Branded scrubby.....	12	17	1.85	2.10
Number 3.....	12	17	1.85	2.10

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, September 24, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef				
STEER, Choice:				
400-500 lbs. ¹	\$20.75@22.25		\$21.50@24.50	
500-600 lbs. ¹	20.75@22.25		21.50@25.00	\$21.75@24.75
600-700 lbs. ²	20.75@22.25	\$21.00@23.00	21.50@25.00	21.75@24.75
700-800 lbs. ²	20.75@22.25	21.00@23.00	21.50@25.00	21.75@24.75
STEER, Good:				
400-500 lbs. ¹	19.00@20.50		20.00@24.50	20.00@23.00
500-600 lbs. ¹	19.00@20.50		20.00@24.50	20.00@23.00
600-700 lbs. ²	19.00@20.50	20.00@22.00	20.00@24.50	20.00@23.00
700-800 lbs. ²	19.00@20.50	20.00@22.00	20.00@24.50	20.00@23.00
STEER, Commercial:				
400-600 lbs. ¹	17.50@19.00		18.50@23.50	18.50@21.00
600-700 lbs. ²	17.50@19.00	19.50@20.50	18.50@23.50	18.50@21.00
STEER, Utility:				
400-600 lbs. ¹			17.00@20.00	18.00@20.00
COW, All Weights:				
Commercial.....		18.00@19.50	18.00@22.00	18.50@21.00
Utility.....		17.50@19.00	17.00@21.00	18.00@18.50
Cutter.....		17.00@18.50	16.50@19.00	17.50@18.00
Canner.....			16.50@19.00	17.50@18.00
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	21.25@22.75	22.00@24.50	22.00@26.50	22.50@25.50
130-170 lbs.....	21.25@22.75		22.00@26.50	22.50@25.50
VEAL, Good:				
50-80 lbs.....	19.00@21.00	20.00@23.00	20.00@25.50	21.00@24.00
80-130 lbs.....	19.00@21.00	20.00@23.00	20.00@25.50	21.00@24.00
130-170 lbs.....	19.00@21.00		20.00@25.50	21.00@24.00
VEAL, Commercial:				
50-80 lbs.....	17.00@19.00	19.00@21.00	18.00@23.00	19.00@22.00
80-130 lbs.....	17.00@19.00	19.00@21.00	18.00@23.00	19.00@22.00
130-170 lbs.....	17.00@19.00		18.00@23.00	
VEAL, Utility:				
All weights.....	15.50@17.00	18.00@19.50	17.00@21.00	18.00@20.00
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	25.50@27.00	26.00@28.00	27.00@29.00	28.00@29.00
40-45 lbs.....	25.50@27.00	26.00@28.00	27.00@29.00	28.00@29.00
45-50 lbs.....	25.50@27.00	26.00@28.00	27.00@29.00	28.00@29.00
50-60 lbs.....	25.50@27.00	26.00@28.00	27.00@29.00	28.00@29.00
SPRING LAMB, Good:				
30-40 lbs.....	24.50@25.50	25.00@27.00	27.00@28.00	27.00@28.00
40-45 lbs.....	24.50@25.50	25.00@27.00	27.00@28.00	27.00@28.00
45-50 lbs.....	24.50@25.50	25.00@27.00	27.00@28.00	27.00@28.00
50-60 lbs.....	24.50@25.50	25.00@27.00	27.00@28.00	27.00@28.00
SPRING LAMB, Commercial:				
All weights.....	20.00@23.50	21.00@25.00	23.00@27.00	22.00@26.50
SPRING LAMB, Utility:				
All weights.....	18.00@20.00	19.00@21.00	21.00@23.00	20.00@23.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	11.00@13.00	12.00@13.00	12.00@13.00	12.00@14.00
Commercial.....	10.00@11.00	11.00@12.00	10.50@11.50	11.00@12.00
Utility.....	9.00@10.00	11.00@11.00	9.50@10.50	10.00@11.00
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.)				
8-10 lbs.....	27.00@29.00	29.00@31.00	28.00@34.00	28.00@31.00
10-12 lbs.....	27.00@29.00	29.00@31.00	28.00@34.00	28.00@31.00
12-16 lbs.....	25.50@27.50	28.00@31.00	27.00@31.00	27.00@31.00
16-22 lbs.....	24.50@26.50	26.00@29.00	24.00@28.00	26.00@29.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	26.00@27.50		27.00@28.50	27.50@29.50
BUTTS, Boston Style:				
4-8 lbs.....	30.00@31.50		29.00@34.00	30.50@32.50
SPARE RIBS:				
Half sheets.....	17.50@19.00			
TRIMMINGS:				
Regular.....	22.50@23.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.

⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	16
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	13
Mutton kidneys, each.....	5
Livers, beef, per lb.....	31
Ox-tails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, per lb.....	32

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended September 19, 1942:

	Week Sept. 19	Previous week	Same week '41
Cured meats, lbs. 54,531,000	24,634,000	82,502,000	
Fresh meats, lbs. 75,133,000	31,109,000	61,923,000	
Lard, lbs. 15,933,000	10,817,000	18,884,000	

Volume of Trading Larger in Tallow, Grease Market

NEW YORK, SEPT. 23, 1942

TALLOW.—The market was at a complete standstill early in the week and although trading was called quiet on Tuesday, consumer demand remained unsatisfied. There has been no indication of a large volume of business going on at any time and most producers seem content to move product as it is made, for the buying orders are always on hand. In fact, demand is said to be so great that some buyers have been making inquiries out of the usual territory in hopes of getting more product. Fairly light cattle slaughter along the seaboard has reduced production to some extent. Sales of choice tallow were made at 8½¢; a little prime went at 8½¢, and special, 8½¢. All prices were firm at the ceiling quotations.

STEARINE.—Most of the trading in this branch of the market is done in small lots. Demand is consistently good and the market is called firm at full ceiling levels.

NEATSFOOT OIL.—About the only grades available to the trade are the pure, No. 1 and extra, quoted at 19¼¢ in barrels, 15¼¢ and 14¢, respectively. No high grade oil has been offered in any volume for a long time, it is reported.

OLEO OIL.—This market is quiet with quotations at ceiling levels. Offerings have continued light for an extended period.

GREASES.—No trades were reported on greases until late Tuesday, but the market maintained a firm tone at all times. Buyers are taking all grades of greases, with ceiling prices ruling on every sale. Better grades are most popular with choice at 8½¢, A-white, 8½¢ and B-white at 8½¢. List prices apply at all the lower grades of product also. Consumers report that offerings have not been very heavy for the past few weeks and intimate that far more product could be absorbed than is now placed for sale from day to day.

CHICAGO, SEPT. 24, 1942

TALLOW.—Considerable action was uncovered in the tallow trade this week with demand showing good improvement and all trades made on a firm basis. Larger producers opened the week in a very business-like way and by midweek a heavy volume of trading was reported. Even the lower grades were very active, with ceiling prices reported paid f.o.b. shipping points. It was also intimated that a 25¢ freight allowance was paid on better productions of special tallow. About the only grade not reported moving in good volume was the edible tallow. Sellers hold most of this grade for government orders and a limited amount is going to consumers in small lots. The full list of ceiling prices applied to all grades this week.

STEARINE.—A few sales in small lots are the only reports coming through on this item. Offerings of volume have been lacking and there are indications that trade will continue light for an indefinite period.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15¼¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—Larger producers of greases moved practically all holdings this week, with the market in a very strong position. Demand is much improved compared with that of about a month ago and buyers appear fully as anxious for the lower grades as for some of the choicer greases. There are indications that inquiry is coming here from some fairly far eastern points, for production in the East has been light. No confirmed sales have come to light as yet. Choice sold at 8½¢ this week; A-white, 8½¢, and B-white, 8½¢. All other grades have moved at ceilings.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Sept. 24.)

There has been a little trading on some items in the by-products market this week, but hardly enough to call it a good volume. Recent sales on various items have all been at ceiling levels. Quiet sales of bone meal were thought to have been made, along with several sales of blood.

Blood

	Unit
Ammonia	
Unground, loose	\$5.85

Digester Feed Tankage Materials

Unground, per unit prof.	\$1.07½
Liquid stick, tank cars	2.00@2.25

Packhouse Feeds

	Carlots, Per ton
60% digester tankage, bulk	\$71.00*
50% meat and bone scraps, bulk	68.00*
Blood-meal	95.00*
Special steam bone-meal	50.00*

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$3.85@4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.21*
57 to 62% protein (high test)	1.21*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	\$1.00*
Hide trimmings (lined)	.80*
Sinews and pizzles (green, salted)	1.00*

	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7¼ @ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00

Animal Hair

Winter coil dried, per ton	\$60.00
Summer coil dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

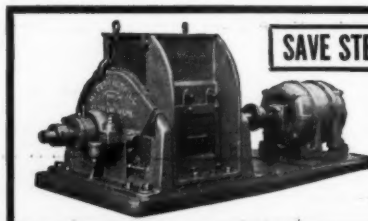


AULA-SPECIAL

A "Favorite" Cure

It's a wise packer who follows the trend to AULA-SPECIAL! For color and flavor uniformity in Hams, Bacon, Bologna and all Specialty Products AULA-SPECIAL is unexcelled. Only required salt need be added. Send today for full particulars and generous working samples.

THE AULA CO., INC.
OFFICE & LABORATORY
39-17 24th ST.
LONG ISLAND CITY, N. Y.
CURING COMPOUNDS,
SPICES, SEASONINGS, ETC.



SAVE STEAM, POWER, LABOR

M & M HOG

REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.96

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.09
60% protein, unground.....	1.09

EASTERN FERTILIZER MARKETS

New York, September 23, 1942

Very little trading was reported this week but several cars of cracklings were sold at ceiling prices. Tankage and blood are very scarce and there is very little available for sale. The WPB has issued a list of brands that fertilizer manufacturers can sell the coming season and a number of brands have been eliminated. Bonemeal is moving in better demand and some producers are sold out for the nearby months. No imported material is coming in which should help the domestic market.

AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August, 1942, including special taxes, totaled \$198,368.92, compared with \$234,190.84 a year earlier, according to the U. S. Bureau of Internal Revenue. Quantity of product on which tax was paid during August, 1942, totaled 65,264 lbs. of colored margarine and 20,913,300 lbs. of uncolored; during August, 1941, tax was paid on 45,776 lbs. of colored margarine and on 23,209,308 lbs. of uncolored.

Crude Oils Feature Market; Cotton Oil Futures Quiet

A MODERATE volume of trading was reported on cottonseed oil futures this week, but fluctuations in the market were small and trade more or less featureless. Undertone was healthy at all times. Open interest was somewhat lighter following sales and there is now less to be traded in that market than has been the case in many years.

Other branches of the fats and oils market maintained firm tones, which bolstered the tone of the cotton oil futures trade. However, recent broad action in trades on crude oils have been the feature of the market.

A considerable volume of trading was reported on crude cottonseed oil in the Valley late last week, followed closely by numerous sales in the Southeast, all at maximum prices. Buyers were again in the market this week, but trading was fairly light. Texas also moved a good amount of oil with most of it for prompt shipment and some for later dates. A fair volume of sales was made for delivery in the final month of the year, but hardly any contracts were reported that went into the new year.

Shortening oils were again very strong and in active demand. Ten-drum lots were quoted at 16½¢ and hydrogenated at 18¢. Supplies of the latter grade are below demand of late.

SOYBEAN OIL—Following the

heavy volume of trading uncovered in crude late last week at 11½¢, tanks, f.o.b. mills, there was somewhat less trading this week. However, a good volume was reported by midweek with offerings drying up. Buyers are more anxious for this oil now, for it is proving cheaper than many other kinds.

PEANUT OIL—A little larger volume of business was reported on crude this week, with sales at 13¢. Crushing is said to be heavier, but still under what the peak level will be later.

OLIVE OIL—This oil is moving freely now after the recent break in prices. Wholesale prices of imported oils vary from \$3.65 to \$3.75 a gallon in 50-gallon drums, while in bond, price range is from \$4.00 to \$4.25 per drum. California is offered at \$3.75 to \$3.90, delivered in New York.

PALM OIL—Market is dull. Quotations are held at ceiling levels with very little product offered.

COTTONSEED OIL—Southeast crude was quoted Thursday at 12½¢@ 12¼¢; Valley 12½¢ and Texas, 12¼¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, SEPTEMBER 21, 1942

	Sales	Range		Bid	Pr. c.l.
		High	Low		
October	13.55	13.55
December	13.65	13.90
March	13.65	13.75

No sales.

TUESDAY, SEPTEMBER 22, 1942

October	1	13.65	13.65	13.55	13.55
December	1	13.73	13.73	13.70	13.65
March	2	13.75	13.75	13.70	13.68

Sales, 4 lots.

WEDNESDAY, SEPTEMBER 23, 1942

October	23	13.60	13.65	13.65	13.55
December	13.73	13.70
March	13.80	13.70

Sales, 23 lots.

THURSDAY, SEPTEMBER 24, 1942

October	1	13.60	13.65
December	5	13.75	13.72	13.72	13.75
March	1	13.81	13.90

Sales, 7 lots.

(See later markets on page 67.)

OLEOMARGARINE

F. O. B. Chicago

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12%
White deodorized, bbls., f.o.b. Chgo....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.f.a., f.o.b. consuming points.....	2½@ 2%
Soybean oil, in tanks, f.o.b. mills.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%

TODAY, AS USUAL...

IMMEDIATE DELIVERY

BEEF & VEAL SHROUDS STOCKINETTES

WRITE TODAY FOR SAMPLES AND PRICES

CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO

WE HAVE SOLVED 100% OF THE PROBLEMS SUBMITTED TO US!

May we help you?

JEAN E. HANACHÉ
MEAT, PICKLE AND FOOD TECHNOLOGIST

Practical • Chemical • Bacteriological

CANNING A SPECIALTY

82-03 165th Street, Jamaica, New York

HIDES AND SKINS

Packer hide market active at ceiling prices—Outside packers and most small packers sold up—Permits also issued for calfskins and packer trading awaited.

Chicago

PACKER HIDES.—The new buying permits for Sept. hides were issued by the WPB early this week and trading is now under way on a large scale. The larger outside independent packers moved their Sept. production early, and there was considerable trading by the small packer group before the local packer market opened up.

One packer confirms the movement of the equivalent of a month's production of hides; trading by other packers is now going on, with the prospect that most of their Sept. hide production will move by the end of the week or early next week, although the buying permits do not expire until October 3rd.

The market continues strong at quoted ceiling prices for all selections of hides. Where the production of Colorado justifies, packers are using the optional method of salting all heavy branded steers together, thus moving heavy Colorados at 14½¢ along with butt brands and heavy Texas steers; in such cases, light and extreme light branded steers are sold together at 14½¢, losing the ½¢ premium for extreme light Texas steers allowed under the old method of salting.

The federal inspected slaughter at 27 selected centers for the first three weeks of Sept. totalled 569,561 head of cattle, as compared with 519,768 for the same period of 1941; calf slaughter at those points for first three weeks of Sept. was 235,178 head, as against 212,631 for same time 1941. Despite the high slaughter figures expected this fall, the demand for hides is expected to continue far in excess of the supply.

OUTSIDE SMALL PACKER.—Activity in Sept. hides started early in the week, as soon as permits were issued, and the bulk of the better known outside small packer Sept. productions have already moved. The market is firm at ceiling levels, 15¢ flat, trimmed, for native steers and cows and 14¢ for brands; 11½¢ for native bulls and 10½¢ for branded bulls, with bulls under 58 lb. included with steers and cows. A good many small packers are reported to have taken advantage of the recent ruling permitting them to grade hides on big packer selection at the time of delivery and sell at packer prices; it is probable that they will continue to do this until hides begin to run rather grubby.

PACIFIC COAST.—The Pacific Coast packers started to move Sept. hides late this week; with the keen demand that is apparent, it is probable that Sept. hides will be cleaned up early next week. The market is strong at 13½¢, flat, for

steers and cows, and 10¢ for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—There has been very little news this week from the South American market. Accumulation there is said to be comparatively light, due to the reduced slaughter recently. A pack of reject steers was reported moving to a B. A. tanner at 102 pesos, or 2 pesos above the price at which the DSC has been issuing permits. Last trading in frigorifico standard steers was at 106 pesos.

COUNTRY HIDES.—Buying permits were issued for country hides early this week. While there may have been a car or so moving this week, nothing has come to light so far. Buyers naturally prefer the small packer take-off, due to the lack of any differential between those hides and country stock. Country slaughter will be showing a sharp increase soon, with the early cool weather, but while the demand is reported to be lagging recently for country hides, there seems to be little doubt that buyers will absorb whatever is available with little disturbance to prices. Recent sales have been confined to all-weights, moving at 15¢ flat, trimmed, or 14¢ flat, untrimmed, f.o.b. shipping points. Heavy steers and cows are quoted about 14¢, flat, trimmed. Trimmed buff weights and also trimmed extremes are quotable at 15¢, flat; bulls at 10@10½¢, flat, trimmed, for natives; glues around 12@12½¢, flat, trimmed; all-weight branded hides 13¢@14¢, flat, trimmed.

CALFSKINS.—Permits for trading in Sept. calfskins were issued early this week but there has been no definite indication of any movement as yet; there is a keen inquiry but packers are usually inclined to wait till near the end of the month, when production can be better estimated. Market is firm at 27¢ for heavies and 23½¢ for lights under 9½ lb.

There are reports of some trading by collectors on city calfskins but no confirmation as yet, and the market has not been cleared yet; ceiling prices are available, 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., with outside cities salable at same prices. Country calfskins are quotable at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—Permits are also out for Sept. kipskins but packers have reported no trading as yet. Market is firm at 20¢ for 15-30 lb. natives and 17½¢ for brands.

There were reports also of trading by collectors on city kipskins; there is no confirmation as yet, but 18¢ is available for 15-30 lb. natives and 17¢ for brands, and outside cities can be sold same basis. Country kips are quotable at 16¢, flat, f.o.b. shipping point.

There has been little talk of slunks

this week, as these are not subject to the allocation order. Packers last sold regular slunks at \$1.10 flat, and hairless at 55¢, flat.

HORSEHIDES.—The market continues in a firm to tight position on horsehides, with available offerings being quickly absorbed at individual ceiling prices, usually in a range of \$7.50@7.65, selected, f.o.b. nearby shipping points, for city renderers with manes and tails on, and \$7.10@7.25, del'd Chgo., for trimmed renderers; mixed city and country lots moving around \$6.50@6.60, Chgo. While the eventual allocation of horsehides is generally expected, to assure a supply of glove and garment leather, there has been no decision as yet by the WPB.

SHEEPSKINS.—Some packers are still reporting a fairly good production of shearlings, but demand continues far in excess of supplies and whatever is available is taken at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. Pickled skins are moving steadily at individual ceiling prices, with market usually quoted \$7.50@7.75 per doz. packer production for the present quality. Packer wool pelts are called strong, with late Sept. pelts quoted \$2.60@2.70 per cwt. liveweight basis for northern natives and \$2.80@2.90 per cwt. for westerns, with higher prices talked for Oct. pelts. Shearling tanners are reported to have been more active recently in taking outside small packer lamb pelts for conversion to shearlings.

New York

PACKER HIDES.—The New York packers are credited with moving part of their Sept. production of hides late this week and it is expected that the market will be sold up by the middle of next week.

CALFSKINS.—There is an active demand for calfskins at maximum prices. The New York packers are credited with moving part of their Sept. calfskins and, while not yet confirmed, collectors are thought to have done some trading also. Collectors 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers are moving 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips 4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 19, 1942 were 3,809,000 lbs.; previous week, 3,741,000 lbs.; same week last year, 5,256,000 lbs.; Jan. 1 to date, 200,181,000 lbs.; same period of last year, 186,806,000 lbs.

Shipment of hides from Chicago for week ended September 19, 1942, were 6,062,000 lbs.; previous week, 3,319,000 lbs.; same week last year, 7,192,000 lbs.; Jan. 1 to date, 216,006,000 lbs.; same period last year, 200,873,000 lbs.

Total Employment Again Up Sharply During July

Non-agricultural employment rose more rapidly during July than during any other month since Pearl Harbor, according to the division of industrial economics of the National Industrial Conference Board. A net gain of fully 550,000 during the month brought total employment to the all-time high of 57.2 million, including the armed forces. This is 3.6 million above the figure for July, 1941 and nearly 10 million above that for the corresponding month in 1940. Total employment, including agricultural, continued its advance which has been unbroken since the first of this year. This pace of employment is greater now than at any time in many years.

For the third successive month further inroads were made upon the nation's labor reserve, as employment continued to advance beyond the number of persons normally in the labor force. Employment exceeded the economic labor force in July by almost two million. Only during World War I was there a greater reversal of the demand-supply ratio for manpower. In 1918 employment averaged fully 3 million more than the peacetime labor force.

HELP FOR SMALL PACKERS

Reports this week indicated that the Department of Agriculture plan to aid small packers applies only to packers operating under federal inspection; packers participating will be limited to the same volume of slaughter handled in corresponding months of 1941, and the program as outlined will run only to November 30, 1942.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Provision trading was extremely light today. A few light backs were traded at private terms and some heavy weights went at full list price. Other offerings were confined to offal. Hogs were strong to a little higher at Chicago which made the situation tighter. Traders were still waiting for the promised price revisions on pork cuts. The FSCC was scheduled to buy again today, but no official announcement was made at a late hour on volume wanted.

Cottonseed Oil

Valley crude 12½c; Southeast, 12½c @ 12½c; Texas, 12½c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Oct. 13.71; Dec. 13.75; Jan. 13.76; Mar. 13.81; May 13.85; 21 sales.

FSCC WANTS PORK LOINS

Until further notice, the Federal Surplus Commodities Corporation will accept offers for fresh frozen pork loins in weight ranges from 6 to 20 lbs., the Agricultural Marketing Administration announced. They shall meet all specifications for fresh frozen pork loins as set forth in Schedule FSC-10, Amendment No. 7.

There is urgent need for this product and vendors are requested to make their offers in quantities as large as possible, the release stated.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 25, 1942:

PACKER HIDES			
	Week ended Sept. 25	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt brnd'd	@14½	@14½	@14½
str.	@14	@14	@14
Hvy. Col. str.	@15	@15	@15
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15½
Branded	@14	@14	@14½
Nat. bulls	@11½	@11½	@12
Brnd'd bulls	@10½	@10½	@11
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.00
Slunks, bris.	@55	@55	@50

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@14	@14	11½@12
Hvy. cows	@14	@14	11½@12
Buffs	@15	@15	13½@14
Extremes	@15	@15	@15
Bulls	10@10½	10	8 @ 8½
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50@7.65	6.50@7.65	5.75@6.65

All country hides and skins quoted on flat basis.

SHEEPSKINS

Phr. shearings	@2.15	@2.15	@1.30
Dry Pelts	27 @27½	27 @27½	@24

The payroll allocation plan builds a sound bond program for your employees.

DOLE

VACUUM PLATE
COOLING & FREEZING UNITS
CHICAGO

HAVE YOU ORDERED
The MULTIPLE BINDER
 FOR YOUR 1942 COPIES OF
THE NATIONAL PROVISIONER

A complete volume of 26 issues can be easily kept for future reference in this binder.

OFFERS WANTED:

Hog Casings
 Hog Bungs
 Hog Bung Ends
 Sheep Casings
 Beef Bungs
 Beef Middles
 Beef Rounds
 Beef Bladders

You benefit by checking markets with your broker

SAMI S. SVENDSEN

CHICAGO, U. S. A.

Wholesale Brokers of Natural Casings

THE FINER SAUSAGE IS MADE WITH NATURAL CASINGS

LIVESTOCK MARKETS *Weekly Review*

Cattle, Hog Prices Up on Bullish News

PRICES for all kinds of livestock moved to higher levels this week in most active trading seen in many months. Farmers took a very bullish attitude and cut market supplies sharply on reports that if ceiling prices are established for livestock they will not be below prevailing levels. A request that packers offer more pork loins for lend-lease buying added strength to the improved undertone in the hog market.

Chicago hogs reached a top of \$15.30 this week, equal to the previous high mark established earlier in the year. However, the price range narrowed sharply so that at the high time most of the run figured up from \$14.85. The lard type hogs showed best gains and some of the better-conditioned sows were within a few cents of the extreme butcher top. More 1942 spring pigs were included in receipts; although light weights sold higher, they failed to show gains comparable to the heavier stock.

When the top reached \$15.30, average cost of droves to packers hit \$15.05, highest in almost 22 years. The market reacted slightly from the high point, but the tone was still strong late in the week.

Long-fed steers hit \$17 this week, highest price since beef ceilings were established last May. The average cost also rose sharply for all grades of steers, while yearlings shared in the advance in very active trading. It was a case of buying for numbers at mid-week for supplies were very short and tonnage of beef was below average due to the small supply of heavy cattle. However, quality held up fairly well this week with a bigger percentage of long-feds and fewer grass cattle.

Following improvement in cattle prices in recent weeks, movement of stockers and feeders to the Corn Belt has been revived to the extent that more thin cattle were placed on farms in July and August than during the same time last year. The August movement of thin cattle into seven states totaled 172,824 head compared with 142,724 head in the same month of 1941. The two-month total was 246,783 head compared with 225,452 head for the same period a year earlier.

Packers continued to pay premium prices for cutter cows and bulls. Choice sausage bulls cashed at \$12.25 and better, while cutters hovered around \$9 most of the week.

Government Says Big Hog Runs in the Offing

The market movement of the large 1942 spring pig crop soon will get under way. Considerable numbers of new-crop hogs already have been reported at some markets, and a somewhat earlier than usual market movement of spring pigs appears likely this fall. Slaughter supplies of hogs during the next three months are expected to exceed those of a year earlier by at least 25 per cent, the Department of Agriculture reports.

No great decline is expected in hog prices during the next several months unless temporary market gluts should result from unusual concentrations in marketing. With lend-lease and domestic consumer purchases of hog products expected to be stepped up sharply in coming weeks, total demand for meats appears great enough to absorb the large seasonal increase in supplies at prices not much lower than those which have prevailed during the past several months.

U. S. D. A. Views Demand For Agricultural Goods

The outlook for the remainder of 1942 is that domestic consumer demand for agricultural products will be unusually strong. The military and lend-lease requirements will continue very large, and food prices will remain fairly close to present levels, predicted the Department of Agriculture in its *Demand and Price Situation*.

War expenditures, now at an annual rate of about 65 billion dollars, will probably increase for at least another year. Various measures of consumer income—wages, income payments—reflect these rising war expenditures. With civilian supplies of durable consumer goods being curtailed, the balance of consumer income available for savings in 1942 is expected to be twice as great in relation to income as the 1929-40 average, and in 1943 the balance may be three times as large. But in spite of this buying pressure in commodity markets, the extension of war-time controls to cover wages and prices of additional commodities is expected to hold wholesale and retail price fluctuations within narrow limits, the publication reported.

Estimates of crop production have been revised upward throughout the summer, and prices also have been rising. Cash income from farm marketings in 1942 is now estimated at about 15 billion dollars—a billion dollars more than appeared likely three months ago. With record food production this year, per capita quantities of food for civilians in the calendar year 1942 will average about the same as in 1941.

Invest in Victory! Buy United States War Bonds and Stamps.



For profitable livestock buying, come to K-M
**CONVERT THOSE EXTRA PROFITS
INTO U.S. WAR BONDS!**

FORT WAYNE, IND.	DETROIT, MICH.
DAYTON, OHIO	LOUISVILLE, KY.
LAFAYETTE, IND.	SIoux CITY, IOWA
CINCINNATI, OHIO	NASHVILLE, TENN.
INDIANAPOLIS, IND.	MONTGOMERY, ALA.
	OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

Partridge

PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., September 24.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market was 25@40c higher than last week's close.

Hogs, good to choice:	
160-180 lb.	\$13.45@14.50
180-200 lb.	14.20@14.60
200-220 lb.	14.25@14.70
220-240 lb.	14.20@14.70
240-270 lb.	14.10@14.60
270-300 lb.	14.00@14.50
300-330 lb.	
330-360 lb.	
Sows:	
300-360 lb.	\$14.10@14.50
360-400 lb.	14.00@14.40
400-500 lb.	13.70@14.30

Receipts of hogs at Corn Belt markets for the week ended September 24:

	This week	Last week
Friday, Sept. 15.....	19,400	33,000
Saturday, Sept. 19.....	24,900	22,500
Monday, Sept. 21.....	30,700	28,000
Tuesday, Sept. 22.....	19,900	19,800
Wednesday, Sept. 23.....	25,900	17,700
Thursday, Sept. 24.....	40,100	16,400

CANADIAN EXPORTS

Exports of meats and livestock from Canada during August, 1942, with comparisons:

	Aug. 1942	Aug. 1941
Cattle.....No.	19,365	22,218
Calves.....No.	5,063	6,031
Hogs.....No.	625	590
Sheep.....No.	719	501
Beef.....Lbs.	1,070,100	729,700
Bacon.....Lbs.	38,370,400	32,853,900
Pork.....Lbs.	678,200	503,800
Mutton & Lamb.....Lbs.	54,900	28,700
Canned meats.....Lbs.	846,449	153,251
Lard.....Lbs.	242,300	2,578,900
	8 mos. 1942	8 mos. 1941
Cattle.....No.	144,912	103,242
Calves.....No.	50,685	53,889
Hogs.....No.	4,506	36,097
Sheep.....No.	3,567	1,462
Beef.....Lbs.	11,615,000	4,107,000
Bacon.....Lbs.	389,778,000	313,408,000
Pork.....Lbs.	6,960,100	15,294,200
Mutton & Lamb.....Lbs.	426,800	212,800
Canned meats.....Lbs.	6,071,108	1,194,742
Lard.....Lbs.	979,200	5,642,800

Congress is Urged to Consider Labor Draft

Warning of a possible food shortage in the not too distant future, Claude R. Wickard, Secretary of Agriculture, this week urged Congress to consider labor draft legislation as one means of halting the flow of workers from farms to the factories and armed forces. He told the House agriculture committee that the shortage of farm labor makes dark the prospect of continued high food production.

Other administration leaders, including War Manpower Commissioner Paul V. McNutt and Robert P. Patterson, Undersecretary of War, have said it soon may be necessary to enact a draft labor law.

Remember, this year's convention begins October 2. Make hotel reservations early!

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, September 24, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$13.50@13.65	\$13.75@14.25			
140-160 lbs.	13.60@14.25	14.25@14.75		\$14.00@14.35	
160-180 lbs.	14.15@14.80	14.75@14.90	\$14.00@14.55	14.00@14.65	\$14.35@14.75
180-200 lbs.	14.65@15.00	14.85@15.00	14.35@14.70	14.50@14.70	14.65@14.85
200-220 lbs.	15.00@15.20	14.90@15.05	14.60@14.70	14.60@14.75	14.75@14.85
220-240 lbs.	15.00@15.20	14.95@15.05	14.60@14.70	14.65@14.75	14.75@14.85
240-270 lbs.	15.00@15.20	14.95@15.05	14.60@14.70	14.65@14.75	14.75@14.85
270-300 lbs.	15.00@15.20	14.85@15.00	14.60@14.65	14.60@14.75	14.75@14.85
300-330 lbs.	15.00@15.20	14.75@14.90	14.60@14.65	14.60@14.70	14.75@14.85
330-360 lbs.	14.90@15.15	14.65@14.85	14.55@14.60	14.60@14.70	14.65@14.80

SOWS:

Good and Choice:					
270-300 lbs.	14.90@15.00	14.60@14.70	14.50@14.60	14.10@14.60	14.00 Only
300-330 lbs.	14.90@15.00	14.50@13.70	14.50@14.60	14.30@14.40	14.00 Only
330-360 lbs.	14.85@14.95	14.40@14.65	14.40@14.60	14.30@14.40	14.00 Only
360-400 lbs.	14.70@14.90	14.35@14.55	14.40@14.60	14.25@14.40	14.00 Only

Good:

400-450 lbs.	14.70@14.85	14.25@14.45	14.40@14.55	14.20@14.35	14.00 Only
450-500 lbs.	14.65@14.80	14.00@14.35	14.40@14.50	14.15@14.30	14.50@14.60

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	15.00@16.25	14.50@15.75	13.75@15.00	14.00@15.50	14.25@15.50
900-1100 lbs.	15.25@16.75	14.75@16.00	14.25@15.50	14.25@15.50	14.50@15.75
1100-1300 lbs.	15.50@17.00	15.00@16.25	14.50@15.75	14.50@15.75	14.50@16.00
1300-1500 lbs.	15.75@17.00	15.00@16.25	14.75@15.75	14.50@15.75	14.50@16.00

STEERS, Good:

700-900 lbs.	13.50@15.00	12.75@14.50	12.50@14.25	12.50@14.25	13.25@14.50
900-1100 lbs.	13.75@15.25	13.00@14.75	12.75@14.50	12.75@14.50	13.25@14.50
1100-1300 lbs.	14.00@15.50	13.25@15.00	13.00@14.75	13.00@14.50	13.25@14.50
1300-1500 lbs.	14.00@15.75	13.25@15.00	13.00@14.75	13.25@14.50	13.25@14.50

STEERS, Medium:

700-1100 lbs.	11.00@13.75	11.50@13.00	11.25@12.75	11.00@13.00	11.25@13.25
1100-1300 lbs.	11.25@14.00	11.75@13.25	11.50@13.00	11.50@13.00	11.25@13.25

HEIFERS, Choice:

600-800 lbs.	14.50@15.50	14.00@15.00	13.75@14.50	14.25@15.25	13.75@14.75
800-1000 lbs.	14.75@15.90	13.75@15.00	13.75@14.75	14.25@15.25	13.75@14.75

HEIFERS, Good:

600-800 lbs.	12.50@14.50	12.25@14.00	12.00@13.75	12.25@14.25	12.00@13.75
800-1000 lbs.	12.50@14.75	12.25@14.00	12.00@13.75	12.25@14.25	12.00@13.75

HEIFERS, Medium:

500-900 lbs.	10.50@12.50	10.00@12.25	10.00@12.00	10.00@12.25	10.00@12.00
--------------	-------------	-------------	-------------	-------------	-------------

COWS, All Weights:

Good	10.75@12.00	11.00@11.50	10.50@11.25	10.00@11.00	10.00@11.00
Medium	9.25@10.75	9.25@11.00	9.50@10.50	9.00@10.00	9.00@10.00
Cutter and common	7.75@9.50	8.00@9.25	7.50@9.50	7.50@9.00	7.50@9.00
Canner	6.75@8.00	6.25@8.00	6.25@7.50	6.00@7.00	6.25@7.50

BULLS (Ylgs. Excl.), All Weights:

Beef, good	11.50@12.50	10.75@11.50	11.00@11.50	10.75@11.15	10.75@11.25
Sausage, good	11.75@12.40	10.75@11.50	11.00@11.50	10.75@11.15	10.50@11.25
Sausage, medium	10.75@11.75	9.50@10.75	10.00@11.00	9.75@10.75	9.75@10.50
Sausage, cutter & com.	9.25@10.75	8.50@9.50	8.50@10.00	8.25@10.25	8.25@9.75

VEALERS, All Weights:

Good and choice	13.50@15.50	13.75@15.00	13.00@14.50	12.00@14.50	12.50@14.50
Common and medium	10.00@13.75	9.00@13.00	9.00@13.00	9.00@12.00	9.00@12.00
Cull	8.00@10.00	7.50@11.50	7.50@9.00	7.50@9.00	6.50@9.00

CALVES, 500 lb. down:

Good and choice	11.50@13.75	11.00@13.00	11.00@13.50	10.50@13.00	11.00@13.00
Common and medium	9.00@11.50	8.50@11.00	8.50@11.00	8.50@10.50	9.00@11.00
Cull	7.00@9.00	7.00@8.50	7.00@8.50	7.00@8.50	6.50@9.00

Slaughter Lambs and Sheep:

SPRING LAMBS:

Good and choice	14.50@15.00	13.75@14.50	13.75@14.65	13.75@14.50	14.25@14.90
Medium and good	12.25@14.25	11.75@13.50	13.00@13.50	12.25@13.50	12.25@14.00
Common	10.00@12.25	9.25@11.50	10.00@12.75	10.00@12.00	10.25@12.00

YLG. WETHERS:

Good and choice	12.00@13.00	11.75@12.75	11.25@11.75	11.00@12.00	11.50@12.50
Medium and good	11.00@12.00	10.25@11.50	10.25@11.25	10.00@10.75	10.50@11.50

EWES:

Good and choice	5.50@6.25	5.00@6.00	4.75@5.50	5.50@5.75	5.00@5.75
Common and medium	4.25@5.50	3.50@4.75	3.50@4.75	4.65@5.50	3.50@5.00

¹Quotations on woolled stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 pelts. ²Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. ³Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended September 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,868	1,409	2,302	432
San Francisco	900	245	2,300	5,700
Portland	3,425	410	2,650	2,185

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 18,368 cattle, 1,798 calves, 25,833 hogs and 10,219 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 19, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 623 hogs; Swift & Company, 837 hogs; Wilson & Co., 5,021 hogs; Western Packing Co., Inc., 1,579 hogs; Agar Packing Co., 5,960 hogs; Shippers, 4,510 hogs; Others, 38,290 hogs.

Total: 28,351 cattle; 3,086 calves; 56,799 hogs; 19,214 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,568	950	2,051	10,819
Cudahy Pkg. Co.	3,832	552	1,865	7,128
Swift & Company	3,534	1,020	3,273	9,421
Wilson & Co.	3,399	1,072	2,130	1,630
Meyer Kornblum	1,931	855	2,113	5,048
Others	10,262			
Total	28,526	4,449	12,032	34,036

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	4,756	4,717	9,601
Cudahy Pkg. Co.	3,834	3,091	10,413
Swift & Company	2,781	2,719	9,350
Wilson & Co.	1,968	3,115	2,262
Others		4,792	
Cattle and calves: Eagle Pkg. Co., 16; Greater Omaha Pkg., 140; Geo. Hoffman, 170; Kroger Pkg. Co., 1,091; Nebraska Beef Co., 1,068; Omaha Pkg. Co., 327; John Roth, 218; So. Omaha Pkg. Co., 847; Lincoln Pkg. Co., 101.			
Total: 17,216 cattle and calves, 18,434 hogs and 31,626 sheep.			

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,508	2,070	14,489	7,757
Swift & Company	5,740	3,329	8,443	6,982
Hunter Pkg. Co.	1,455	219	7,791	541
Krey Pkg. Co.			4,165	
Laclede Pkg. Co.			3,558	
Sieloff Pkg. Co.			890	
Hell Pkg. Co.			2,533	
Others	261	3,109	815	
Shippers	10,898	2,824	8,676	624
Total	26,766	8,703	53,054	16,719

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,025	322	5,828	10,001
Armour and Company	2,671	490	5,657	4,440
Others	2,629	211	673	778
Total	7,316	1,023	12,158	15,219
Not including 1,488 cattle and 6,675 hogs bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,618	72	4,098	4,062
Armour and Company	2,403	25	3,556	5,327
Swift & Company	1,971	45	2,618	3,922
Others	882	5		
Shippers	4,426	28	6,044	1,334
Total	11,800	175	16,316	14,645

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,465	2,891	3,713	967
Wilson & Co.	4,067	2,591	3,746	914
Others	393	18	718	
Total	8,925	5,500	8,177	1,881
Not including 898 cattle, 1,410 hogs and 500 sheep bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,391	790	5,137	1,669
Wichita D. B. Co.	23			
Dunn-Ostertag	209		102	
Fred W. Dold	213		362	
Sundowner Pkg. Co.	27		199	
Excel Pkg. Co.	591		357	
Others	3,432			589
Total	5,886	790	6,157	2,258
Not including 17 cattle, 985 hogs and 816 sheep bought direct.				

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,820	2,747	2,687	19,942
Swift & Company	2,898	3,600	3,158	21,185
Blue Bonnett Pkg. Co.	448	72	235	13
City Pkg. Co.	394	25	584	
H. Rosenthal	10	1	6	307
Total	7,570	6,445	6,670	41,447

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,263	95	3,910	40,850
Swift & Company	1,050	145	3,002	36,506
Cudahy Pkg. Co.	985	108	2,137	2,510
Others	2,254	141	1,560	1,279
Total	5,552	489	10,609	81,145

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,540	1,817	15,181	7,159
Cudahy Pkg. Co.	1,018	1,120		3,253
Dakota Pkg. Co.	1,289	93		
Katz Pkg. Co.	328	29		
Riffin Pkg.	858	43		
Swift & Company	4,355	2,300	17,236	18,112
Others	5,918	711		
Total	17,306	6,104	32,417	28,524

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons		43		429
E. Kahn's Sons Co.	543	279	5,567	3,395
Lohrey Packing Co.			250	
J. Schlachter	133	149	5,804	
J. & F. Schroth P. Co.			2,829	
J. F. Stegner Co.	345	145		6
Others	1,955	719	1,089	505
Shippers	735		2,860	744
Total	3,741	1,335	19,887	5,106
Not including 1,237 cattle, 194 calves, 4,614 hogs and 1,266 sheep bought direct.				

TOTAL PACKERS' PURCHASES

	Week ended Sept. 19	Prev. week	Cor. week, 1941
Cattle	168,955	149,221	167,288
Hogs	253,312	279,388	224,433
Sheep	291,820	220,340	198,119

NEW YORK LIVESTOCK

Livestock prices at Jersey City, September 22, 1942, as reported by the Agricultural Marketing Administration:

CATTLE:

	Nominal
Steers	
Cows, medium	\$ 9.50@10.50
Cows, cutter and common	7.75@ 9.25
Cows, canners	Down to 6.50
Bulls, good	12.00@12.50
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.50@11.00

CALVES:

Vealers, good to choice.....\$15.50@17.00

HOGS:

Hogs, good and choice.....\$15.00

LAMBS:

Lambs, good to choice.....\$15.25@15.50
Lambs, medium to good.....13.00@14.75

Receipts of salable livestock at Jersey City market for week ended September 19, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	797	1,905	244	1,327
Total, with directs	8,550	14,720	27,880	61,090

Previous week:

Salable receipts	908	1,847	232	3,242
Total, with directs	16,378	23,760	33,273	

*Including hogs at 31st street.

LIVESTOCK AT 68 MARKETS

August receipts, local kill, shipments, as reported by the Agricultural Marketing Administration:

CATTLE

	Receipts	Local slaughter	Shipments
Aug., 1942	1,782,236	939,777	768,162
Aug., 1941	1,257,136	744,338	501,567
Aug., 5-yr. av.	1,318,821	710,735	590,542

CALVES

Aug., 1942	615,330	344,278	275,789
Aug., 1941	471,290	287,429	178,165
Aug., 5-yr. av.	574,609	335,289	289,284

HOGS

Aug., 1942	2,187,511	1,624,518	552,259
Aug., 1941	1,894,920	1,360,935	528,838
Aug., 5-yr. av.	1,880,211	1,303,468	520,024

SHEEP AND LAMBS

Aug., 1942	2,772,285	1,260,807	1,496,997
Aug., 1941	2,022,735	921,987	1,103,646
Aug., 5-yr. av.	2,379,473	906,807	1,376,582

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Sept. 18	2,230	656	11,611	10,388
Sat., Sept. 19	598	363	6,164	5,955
Mon., Sept. 21	10,046	2,194	12,556	12,390
Tues., Sept. 22	8,583	833	17,157	11,988
Wed., Sept. 23	13,485	641	19,545	9,505
Thurs., Sept. 24	5,500	800	20,000	8,090

*Week's total37,614 4,568 69,268 41,883
Prev. week50,803 4,096 81,343 45,094
Year ago44,177 4,159 57,090 35,979
Two years ago38,579 4,568 66,143 23,925
*Including 773 cattle, 980 calves, 28,004 hogs and 26,858 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Sept. 18	1,783	121	1,275	363
Sat., Sept. 19	719	100	249	63
Mon., Sept. 21	2,730	70	1,013	136
Tues., Sept. 22	3,673	319	2,228	71
Wed., Sept. 23	4,959	171		
Thurs., Sept. 24	2,500	100	1,000	500

Week's total13,862 660 2,241 707
Prev. week15,702 755 2,976 946
Year ago12,715 426 4,467 1,752
Two years ago14,541 758 3,868 1,475

SEPTEMBER AND YEAR RECEIPTS

	September		Year	
	1942	1941	1942	1941
Cattle	163,419	163,355	1,561,610	1,441,021
Calves	18,454	17,236	179,359	167,090
Hogs	333,736	323,416	3,645,051	3,184,898
Sheep	296,797	165,400	1,763,566	1,623,674

*All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. wt., lbs.	Prices—Top	Av.
*Week ended Sept. 19	98,747	285	\$14.60	\$14.15
Previous week	97,916	297	14.70	14.20
1941	83,748	273	12.30	11.15
1940	11,961	261	7.00	6.35
1939	78,172	260	8.25	7.60
1938	72,878	252	9.35	8.45
1937	54,096	265	12.60	11.60

Av. 1937-1941\$6.200 262 \$9.90 \$9.05

*Receipts and average weight for week ending Sept. 19, 1942, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Sept. 19	\$14.75	\$14.15	\$5.75	\$14.05
Previous week	14.90	14.20	5.50	13.70
1941	11.70	11.15	4.75	11.30
1940	11.40	6.35	3.35	9.05
1939	10.15	7.60	3.50	9.35
1938	10.20	8.45	2.75	7.50
1937	13.65	11.60	4.00	10.75
Av. 1937-1941	\$11.40	\$9.05	\$3.65	\$9.00

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Sept. 24:

	Week ended Sept. 24	Prev. week
Packers' purchases	42,971	54,067
Shippers' purchases	3,765	4,388
Total	46,736	58,450

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended September 19 compared with the previous week and a year ago:

	Cattle	Calves	Hogs
Week ended Sept. 19	3,656	1,545	9,785
Last week	2,929	1,509	7,830
Last year	3,348	1,743	6,755

Watch Classified page for good men.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Sept. 19, 1942:

	Week ended Sept. 19	Prev. week	Cor. 1941
CATTLE			
Chicago ¹	28,351	22,280	22,428
Kansas City.....	24,054	20,851	19,128
Omaha ²	18,025	16,484	17,607
East St. Louis.....	17,141	14,122	12,656
St. Joseph.....	7,942	7,997	6,887
St. Paul.....	9,072	9,016	9,486
Wichita ³	6,693	6,873	7,620
Philadelphia.....	2,017	1,910	2,107
Indianapolis.....	2,745	2,257	2,170
New York & Jersey City.....	11,863	9,951	10,798
Oklahoma City ⁴	15,323	11,886	10,942
Cincinnati.....	4,408	2,789	3,842
Denver.....	5,867	4,508	5,370
St. Paul.....	15,266	16,332	16,111
Milwaukee.....	4,234	3,444	3,186
Total.....	173,001	150,200	150,346

¹Cattle and calves.

HOGS			
Chicago.....	118,670	88,362	56,002
Kansas City.....	48,432	36,717	27,970
Omaha.....	38,905	38,689	18,686
East St. Louis.....	85,039	62,296	51,529
St. Joseph.....	11,655	15,681	11,312
St. Paul.....	18,524	23,818	11,584
Wichita.....	7,142	9,560	4,657
Philadelphia.....	14,820	13,056	15,243
Indianapolis.....	31,120	23,313	20,425
New York & Jersey City.....	55,132	42,678	53,971
Oklahoma City.....	9,587	11,812	5,793
Cincinnati.....	19,829	15,901	17,590
Denver.....	10,368	9,771	4,745
St. Paul.....	32,417	36,239	19,193
Milwaukee.....	10,528	8,026	6,535
Total.....	510,168	436,009	305,205

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago ¹	19,214	20,855	14,808
Kansas City.....	30,907	26,293	16,025
Omaha.....	41,892	37,372	24,564
East St. Louis.....	22,791	20,498	9,612
St. Joseph.....	19,578	19,245	11,376
St. Paul.....	20,414	17,674	11,516
Wichita.....	3,074	2,750	2,467
Philadelphia.....	3,468	3,727	3,115
Indianapolis.....	4,896	3,235	5,551
New York & Jersey City.....	63,301	52,588	54,009
Oklahoma City.....	2,381	1,144	984
Cincinnati.....	9,315	5,512	4,841
Denver.....	12,086	10,602	11,087
St. Paul.....	28,524	20,246	14,242
Milwaukee.....	1,790	1,144	1,708
Total.....	279,631	241,785	185,935

¹Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 19, with comparisons:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Sept. 19.....	315,000	425,000	524,000
Previous week.....	298,000	437,000	426,000
1941.....	257,000	308,000	369,000
1940.....	296,000	377,000	378,000
1939.....	230,000	340,000	298,000
At 11 markets:		Hogs	
Week ended Sept. 19.....		335,000	
Previous week.....		347,000	
1941.....		240,000	
1940.....		313,000	
1939.....		295,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended Sept. 19.....	230,000	274,000	321,000
Previous week.....	188,000	284,000	252,000
1941.....	185,000	188,000	208,000
1940.....	195,000	247,000	231,000
1939.....	197,000	245,000	210,000

CANADIAN INSPECTED KILL

Canadian inspected slaughter in August, 1942, compared:

	Aug. 1942	Aug. 1941
Cattle.....	71,505	88,030
Calves.....	50,322	58,932
Hogs.....	352,286	367,270
Sheep.....	68,478	86,620

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending September 19, 1942.....	5,884	1,500	1,195
	Week previous.....	5,477	1,518	1,036
	Same week year ago.....	9,207	2,920	2,826
COWS, carcass	Week ending September 19, 1942.....	2,122	2,429	2,058
	Week previous.....	2,600	2,627	1,749
	Same week year ago.....	869	1,280	2,532
BULLS, carcass	Week ending September 19, 1942.....	319	58	82
	Week previous.....	629	59	72
	Same week year ago.....	581	878	110
VEAL, carcass	Week ending September 19, 1942.....	6,806	1,261	415
	Week previous.....	3,367	788	491
	Same week year ago.....	6,715	805	613
LAMB, carcass	Week ending September 19, 1942.....	40,365	12,886	18,618
	Week previous.....	34,234	12,219	16,786
	Same week year ago.....	45,271	15,181	16,782
MUTTON, carcass	Week ending September 19, 1942.....	5,957	476	4,888
	Week previous.....	3,166	736	2,915
	Same week year ago.....	2,129	353	631
PORK CUTS, lbs.	Week ending September 19, 1942.....	1,902,467	233,554	279,432
	Week previous.....	1,252,707	184,443	272,601
	Same week year ago.....	1,727,691	228,931	271,442
BEEF CUTS, lbs.	Week ending September 19, 1942.....	211,005		
	Week previous.....	267,242		
	Same week year ago.....	288,484		

LOCAL SLAUGHTERS

CATTLE, head	Week ending September 19, 1942.....	11,964	2,017	
	Week previous.....	9,814	1,910	
	Same week year ago.....	10,798	2,107	
CALVES, head	Week ending September 19, 1942.....	17,016	2,380	
	Week previous.....	17,702	2,369	
	Same week year ago.....	16,996	2,316	
HOGS, head	Week ending September 19, 1942.....	53,785	14,820	
	Week previous.....	45,846	13,056	
	Same week year ago.....	33,482	15,243	
SHEEP, head	Week ending September 19, 1942.....	60,255	3,468	
	Week previous.....	55,222	3,727	
	Same week year ago.....	54,009	3,115	

Country dressed product at New York totaled 4,007 veal, no hogs and 176 lambs. Previous week 2,574 veal, no hogs and 54 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Federal inspected slaughter of all classes of livestock at 27 centers was up sharply for the week ended September 18 compared with a week and a year earlier. Hog kill was 15 per cent heavier than a week earlier and 37 per cent greater than for the corresponding week of 1941. Other classes also showed sharp percentage gains compared with corresponding weeks.

	Cattle	Calves	Hogs	Sheep
New York area ¹	11,863	16,869	55,132	63,301
Phila. & Balt.....	8,729	1,156	27,291	5,551
Ohio-Indiana group ²	10,130	3,934	66,874	14,777
Chicago ³	34,592	6,642	118,670	73,381
St. Louis area ⁴	17,141	11,292	85,639	22,791
Kansas City.....	24,054	6,805	48,432	30,907
Southwest group ⁵	25,132	13,687	49,023	49,702
Omaha.....	17,566	459	38,905	41,892
St. Paul.....	9,072	137	18,524	20,414
St. Paul-Wis. group ⁶	26,990	16,036	96,892	35,586
Interior Iowa & So. Minn. ⁷	15,661	4,398	122,522	53,870
Total.....	195,920	81,415	724,804	410,172
Total prev. week.....	173,083	71,540	617,369	344,357
Total last year.....	175,136	75,577	452,678	286,598

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CANADIAN LIVESTOCK PRICES

GOOD STEERS	Week ended Sept. 17	Prev. week	Same week 1941
Toronto.....	\$10.50	\$10.61	\$ 8.94
Montreal.....	9.75	9.75	8.50
Winnipeg.....	9.09	9.25	8.65
Calgary.....	9.15	9.25	8.50
Edmonton.....	9.00	9.00	8.65
Prince Albert.....	9.00	9.00	8.25
Moose Jaw.....	8.70	8.85	7.75
Saskatoon.....	9.00	9.00	7.75
Regina.....	8.40	9.40	7.82
Vancouver.....	9.50	9.60	9.25

VEAL CALVES			
Toronto.....	\$15.01	\$15.40	\$12.75
Montreal.....	14.35	14.50	12.75
Winnipeg.....	12.50	12.75	10.25
Calgary.....	10.75	10.75	9.25
Edmonton.....	11.50	11.50	9.50
Prince Albert.....	10.25	10.00	8.60
Moose Jaw.....	10.50	10.50	9.00
Saskatoon.....	11.00	11.00	10.00
Regina.....	11.25	11.00	9.50
Vancouver.....			10.00

HOG CARCASSES B1*			
Toronto.....	\$15.50	\$16.00	\$14.65
Montreal.....	15.00	15.00	14.77
Winnipeg.....	13.95	14.20	13.55
Calgary.....	14.10	14.30	13.40
Edmonton.....	14.00	14.15	13.43
Prince Albert.....	13.75	13.95	13.15
Moose Jaw.....	13.75	13.90	13.20
Saskatoon.....	13.75	13.90	13.15
Regina.....	13.75	13.90	13.25
Vancouver.....	15.10	15.25	14.35

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto.....	\$12.03	\$12.00	\$10.50
Montreal.....	11.50	11.50	10.50
Winnipeg.....	10.91	11.12	9.07
Calgary.....	9.85	9.85	9.35
Edmonton.....	9.85	9.85	9.55
Prince Albert.....	9.75	9.60	8.12
Moose Jaw.....	9.85	9.75	8.85
Saskatoon.....		9.50	8.25
Regina.....	9.75	9.75	9.25
Vancouver.....	10.75	10.75	11.25

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Positions Wanted

Sausage Expert

UP-TO-DATE, with 37 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, wieners, loaves and specialties; also canning all kinds of products, including sliced bacon, corned beef, soya links, hams, etc.—when necessary using own formula of pickling seasoning, new curing and pumping method with guarantee of best results. Artificial color on all kinds of sausage not necessary. Put in a real good system to make uniform quality product all year round at minimum cost price. Straighten out any sausage trouble in a short stay. Also help trouble, placing men and women where best qualified. Have traveled North, East, South and West for small, medium and large packing plants, but now desire a steady connection with a reliable firm. W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PORK SUPERINTENDENT—3-B—Practical in all departments. Thoroughly experienced in killing, cutting and curing. Excellent results with fast cures. Can handle men, figure yield and cost. References as to character and ability. W-124, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PRACTICAL packinghouse man wants connection with reliable packer. Expert on quality, yields, costs and waste elimination. Background over thirty years experience. Twenty years in supervisory position. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BEEF MAN—15 years' practical and business experience, capable handling livestock, cooler sales, costs, salesmen and shipping. Draft classification 3-A. W-126, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CURING FOREMAN: 20 years' experience in curing department. Formula curings; pickling, smoking and boiling hams—freezing and defrosting. W-127, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

KILLING AND CUTTING Foreman: 47, Thoroughly experienced. Very active, understand government regulations and handle any class of labor. W-128, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CASING SALESMAN desires connection with either established casing concern or large packer to represent on the Pacific coast. Have personal following among the trade, proven record of satisfactory volume and excellent references. W-114, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PROGRESSIVE Sausage Manufacturing Executive with a thorough knowledge of all types of sausage manufacture and an outstanding line of luncheon meats and loaves, desires a connection with an organization with a future. Am thoroughly experienced and can give the finest of references. Available immediately. W-101, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED: 1 large size Tankage Cooker and Dryer combined; 1 250-300 pound Air Stuffer. Both must be in good shape. Apply SHORE'S ABATTOIR, Telfair Road, Savannah, Ga.

6 RETORTS 42"—complete with instruments—vertical preferred, 3 or 4 Basket Size. Must be in good condition. W-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Wanted

RENDERING, Sausage Room and Packinghouse Equipment. Will pay fair prices. CHAS. ABRAMS, 68 N. 2nd St., Philadelphia, Penna.

Men Wanted

WANTED: First class packing house man by independent southern packer. Killers and processors of pork only. Established for years. Must be A-1. Know pork operations in detail. This is the right opportunity for the right man. Can become Assistant to Superintendent if show results. State qualifications in detail in first letter, draft status, and salary expected. Replies held in strict confidence. W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced man as superintendent in medium sized Colorado rendering plant. Write age, experience, references, draft status, and any other facts which will assist in appraisal of qualifications. W-130, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: One experienced man to supervise and help ten or twelve other men in cutting hogs, curing meats, boiling hams and boning beef. Business located in Portsmouth, Va.—thirty years established. W-983, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Attention Wholesale Pork and Provision Packers

Subject: Representation

H. B. CHAFE, Commission Merchant, Muir Building, St. John's, Newfoundland, solicits communications from wholesale provision packers interested in appointing a representative in Newfoundland. First class references furnished on request. Quick action essential—business pending.

Will Buy or Lease

SMALL Government Inspected plant suitable canning operations. Preferably located Ohio or eastward. Reply giving full details of building, land, equipment, purchase or rental figures. All replies held in strictest confidence. Address W-121, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

For Sale

WE CAN OFFER fresh \$1 North American Export Beef Bungs and Beef Bung Caps in limited quantities for prompt shipment. Also, have a few tierces of Domestic Beef Bungs. We are not interested in selling dealers. Prices very attractive. W-119, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Small Hog Killing Plant. In reply, give price and capacity. W-993, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**BUY ANOTHER
WAR BOND**

Equipment for Sale

For Sale

TWO Venn-Severin Diesel Engines: 2 cy. 60 H.P. 300 R.P.M. and 100 H.P. 327/360 R.P.M. with maxim silencer.

TWO Horizontal Ammonia Compressors made by Artic.

ONE cy. 10½x15½—120 R.P.M. and one 12x18—120 R.P.M. Westinghouse Generator—75 K.W.—3 Ph. 60 cy. 440 volts 900 R.P.M. separate exciter—International Filter—cap. 550 gal. P.H.—91 ft. Double Leather Belting 12" wide. One 400 gal. Pump D. C. to 20 H.P. motor on base—sundry motors. All items in good condition. BAY CITY FREEZER, INC., BAY CITY, MICHIGAN.

FACTORY rebuilt sausage machinery—silent cutters, mixers, grinders, air stuffers, kettles, smokehouses. Packer's and Butcher's supplies.

THE STANDARD CASING COMPANY
121 Spring St., New York, N. Y. Walker 5-5614

For Sale

1 Beef Casing Cleaning Machine with motor—practically new; 1 No. 15 CRE Mitts & Merrill Hog with flywheel—100 H.P. Motor; Feed Opening—27" wide, 20" deep. Reconditioned. W-132, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N.Y.

FOR SALE: 358 Buffalo Silent Cutter, 15 H.P.—A-1 condition. W-131, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

For Sale

Lard and Scrapple Kettles, Cracking Presses, Viscera Conveyor Table, Weight-O-Graph Scale, Bacon Slicer, Bake Oven, Mixers, Silent Cutters, Grinders, Cooking Tanks, Ham Boilers, Loaf Molds, etc. Priced for quick sale.
CHAS. ABRAMS, 68 N. 2nd St., Philadelphia, Pa.

For Sale

1 Lard Roll, Complete. Brine cool. Size of Roll, 4½ feet. W-118, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 268 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

BIG ISSUE

COMING

The Annual Convention
Issue Is Oct. 17

Thousands of Men In The
Meat Packing Industry
Will See This Issue.

Plan to Use These Classifieds.
They Do Get Attention!!

Vogt's Liberty Bell Brand
Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

DRY SKIM MILK

Packers everywhere recognize its value in sausage and loaves. Better absorption, flavor, color, slicing.

Wire or write for prices—cars or less.

SIMMONS DAIRY PRODUCTS LTD.
5 W. FRONT ST., CINCINNATI, OHIO

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



Inquiries welcomed at all times

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



*The Original Philadelphia Scrapple
by*

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

New York Office: 408 West 14th St.

THE E. KAHN'S SONS CO.
CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.
Harry L. Meehan 38 N. Delaware Ave. 1108 F. St. S. W. 148 State St.
441 W. 14th St.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

GET THE BEST



**CLEAN
TASTY
WHOLE SOME**

**ALWAYS ASK FOR THE
"ORIGINAL"
"SELTZER BRAND"
LEBANON BOLOGNA**

MFR'D BY
PALMYRA BOLOGNA CO., INC.
PALMYRA, PENNA.

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET

CHICAGO, U. S. A.



**BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB**

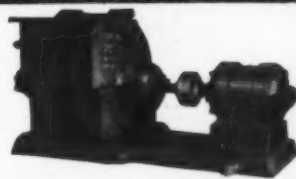
Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

**STEDMAN 2-STAGE
GRINDERS**
FOR CRACKLINGS, BONES, DRIED BLOOD
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



**STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.**

ADVERTISERS

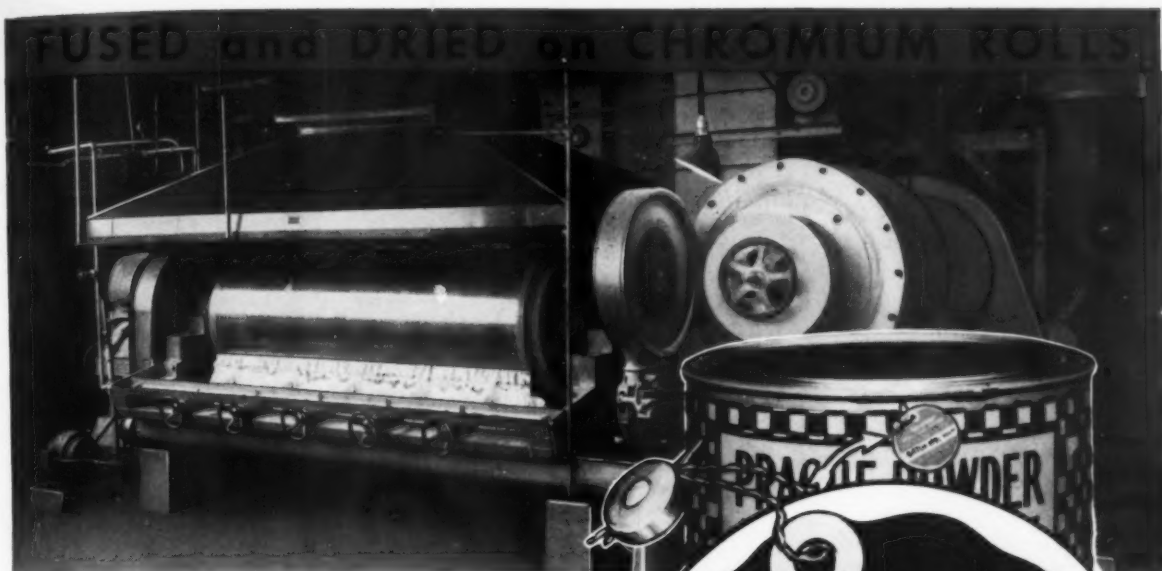


in this issue of The National Provisioner

Ada Food Products, Ltd.....	27	Meyer, H. H. Packing Co.....	68
Advanced Engineering Corp.....	44	Midland Paint & Varnish Co.....	52
Afral Corp.....	57	Mikolite Co.....	28
American Meat Institute.....	11	Mitts & Merrill.....	64
V. D. Anderson Co.....	14	Morrell, John & Co.....	73
Anemostat Corp.....	35		
Armour and Company.....	16	Natural Casing Institute, Inc.....	43
Aromix Corp.....	54	Niagara Blower Co.....	30
Aula Co., The.....	64		
		Palmyra Bologna Co., Inc.....	73
Baker Ice Machine Co.....	58	Pure Carbonic, Inc.....	8
		Rath Packing Company.....	73
Callahan, A. P. & Co.....	62	Ready Foods Canning Corp.....	12
Cincinnati Butchers' Supply Co.....	56	Robbins & Myers, Inc.....	55
Cincinnati Cotton Products Co.....	65		
Cleveland Cotton Products Co.....	56	Salzman, Max, Inc.....	55
Corn Products Sales Co.....	15	Sayer & Co., Inc.....	48
Crescent Mfg. Co.....	48	Simmonds Dairy Products, Ltd.....	72
Cudahy Packing Co.....	73	Smith Paper Co., H. P.....	33
		Smith's Sons Co., John E.....	Second Cover
Dexter Folder Co.....	42	Specialty Mfrs. Sales Co.....	31
Dole Refrigerating Corp.....	67	Stahl-Meyer, Inc.....	53
		Stange Co., Wm. J.....	3
Fearn Laboratories, Inc.....	51	Stedman's Foundry & Machine Wks.....	73
Felin, John J. & Co., Inc.....	73	Steelcote Mfg. Co.....	47
French Oil Mill Machinery Co.....	7	Stevenson Cold Storage Door Co.....	57
		Superior Packing Co.....	73
C. B. Gentry Co.....	10	Sutherland Paper Co.....	6
Girdler Corp.....	25	Svensden, Sami S.....	67
Globe Company.....	37-40	Swift & Co.....	Fourth Cover
Great Lakes Stamp & Mfg. Co.....	32	Sylvania Industrial Corp.....	9
Griffith Laboratories, Inc.....	Third Cover		
		Transparent Package Co.....	Front Cover
Ham Boiler Corp.....	53		
Hanaché, Jean E.....	65	United Cork Companies.....	55
Hantover, Phil, Inc.....	53	U. S. Slicing Machine Co.....	46
Hormel, Geo. A. & Co.....	58		
Hunter Packing Co.....	58	Vogt, F. G., & Sons, Inc.....	72
Hygrade Food Products Corporation.....	58	York Ice Machinery Corp.....	5 and 45
Identification, Inc.....	45		
Jamison Cold Storage Door Co.....	57		
Kahn's, E., Sons Co.....	73		
Kennett-Murray & Co.....	68		
Kold Hold Mfg. Co.....	56		
Korreet-Kutting Mfg. Co.....	57		
Kraft Cheese Co.....			
(Ward Milk Products Div.).....	34		
Levi, Berth. & Co., Inc.....	52		
Liquid Carbonic Corp., The.....	13		
Mayer, H. J., & Sons Co.....	53		
McMurray, L. H.....	68		

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index



Laboratory Controlled

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

**The Mild, Active Cure for Bacon,
for Hams, and for Luncheon Meats**

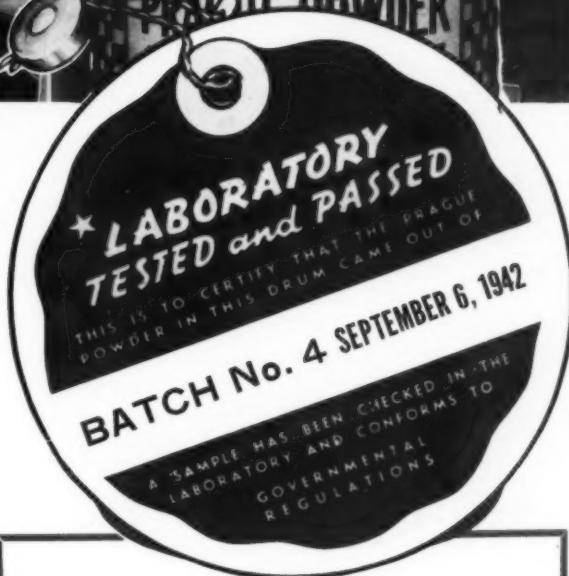
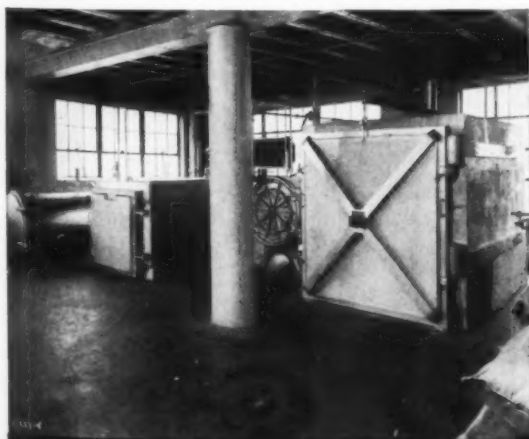
Calling — SAUSAGE DEPARTMENT . . . *Cure in
chopper.*

The best meats also require the best seasonings and spices. We prepare all seasonings, for your convenience. Prague Powder, "Purified" Ground Spices, Liquid and Dry Soluble Seasonings . . . and fully-approved Sausage Binders. Ready to ship.

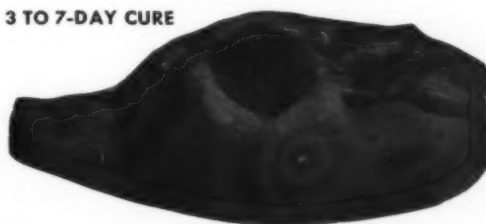
It's not "just as good as"—it is PRAGUE POWDER!

In these sterilizing retorts, the mold and bacteria prevalent in spices, flours, enzymes, colloids, and other food products are destroyed.

Our ground spices are treated under U. S. Sterilization Patent No. 2,107,697.



3 TO 7-DAY CURE



The science of meat curing is not a new art. It is, however, being improved every day. Fine, "Safe, Fast Cures" are here to stay.

THE GRIFFITH LABORATORIES

1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey

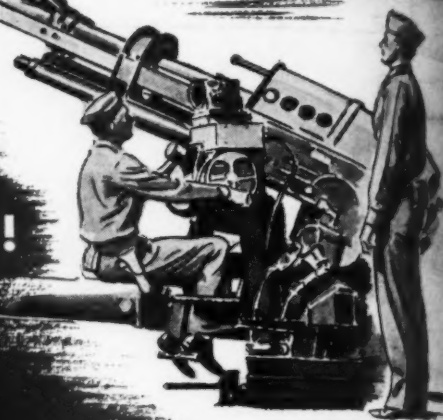
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

VISIT THE GRIFFITH BOOTH AT THE CONVENTION

PRECISION

... TO A FRACTION OF AN INCH!

THE U.S. 90 Mm. ANTI-AIRCRAFT GUN is calibrated to microscopic exactness. High power shells are machined with infinite care to fit the bore of this vital artillery piece, so necessary to American defense.



Swift's Selected Natural
Casings, too, give you
PERFECT UNIFORMITY!

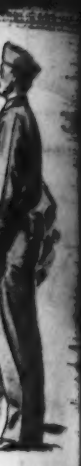
● Every Swift Pork and Sheep Casing is actually *measured* for diameter...carefully graded to size. This special calibrating operation assures *your* pork sausage of the perfect uniformity, the attractive appearance that produces gratifying sales.

These natural casings have a pearly whiteness, a clearer transparency that really show off your tender, juicy sausages. *This casing does* give appetite-appeal to your sausage—in the package, or served up sizzling brown! *This casing does* help sell... bring repeat sales!

And Swift's Natural Casings hold down stuffing costs because they're *selected*—every foot is inspected to eliminate holes and excess strands. In every bundle you get full, usable yardage... maximum stuffing capacity.

Don't waste good sausage on inferior casings! After all, the people who buy your pork sausage eat the casing, too! It pays to invest in the uniformity, freshness, and high quality of Swift's Selected Natural Casings. Your local Swift salesman will be glad to give you detailed information.

SWIFT'S SELECTED *Natural* CASINGS



because
holes and
rdage...

er all, the
t pays to
of Swift's
ll be glad

IGS